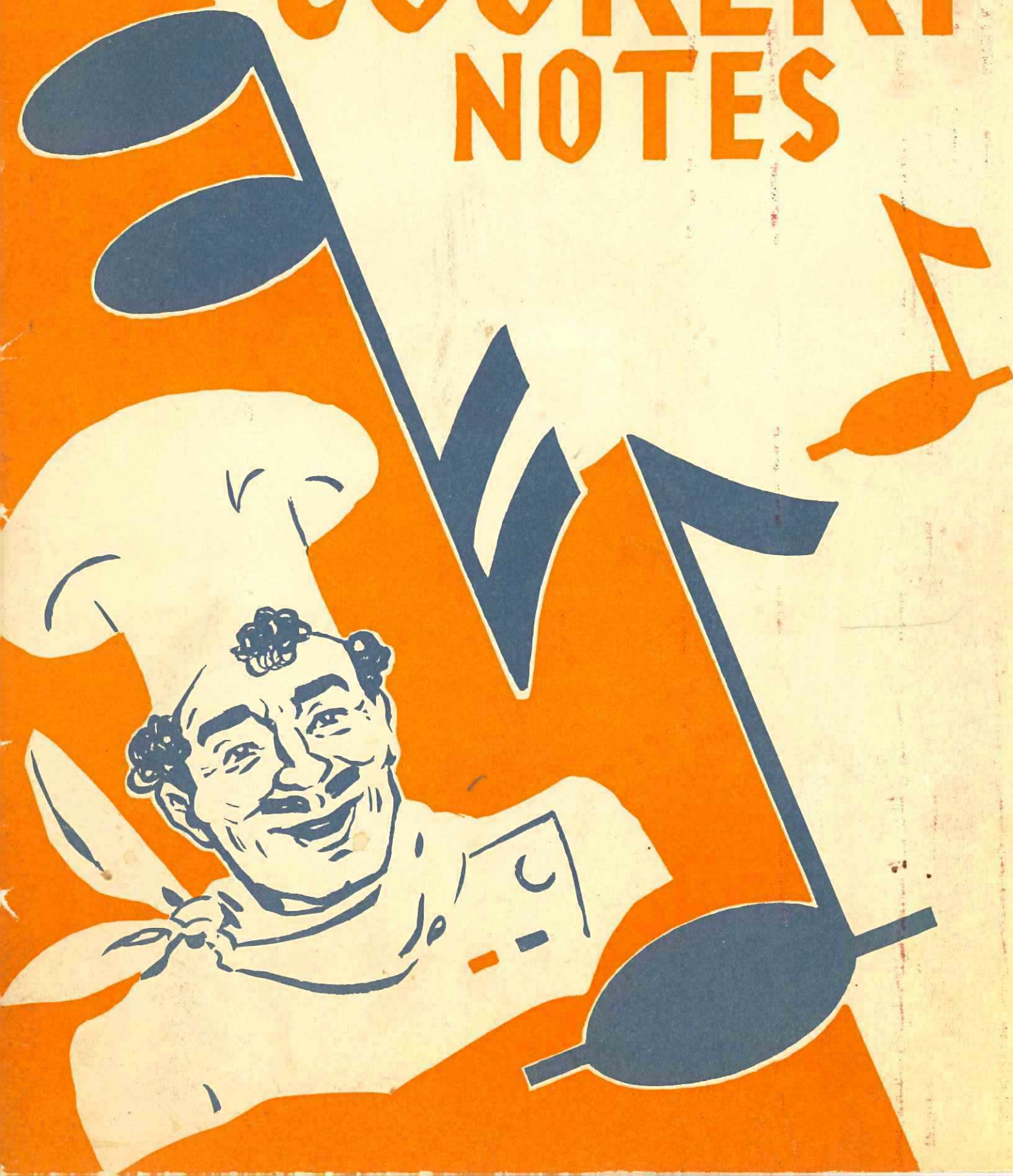
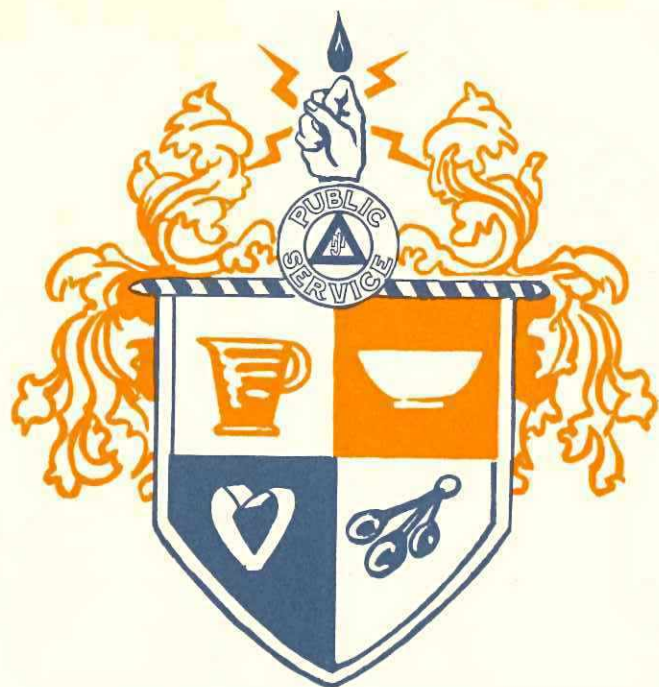


# COOKERY NOTES







*Home Economics Department*

PUBLIC SERVICE ELECTRIC AND GAS COMPANY



# P R O G R A M

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*Meals in Double Quick Time*

SELECTION II.

*Pies and Pastries Forever*

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*Home Economics Department*

PUBLIC SERVICE ELECTRIC AND GAS COMPANY



# MEALS IN DOUBLE QUICK TIME



Today, with so many activities outside of the home, busy homemakers as well as business people appreciate knowing how to prepare quick meals. Frozen foods are excellent. The entire meal may be taken from the freezer or freezer compartment of the refrigerator, heated and served in a few minutes. Keep prepared mixes on the shelf for

## QUICK OVEN MEAL

- \*Baked Fish
- \*Tomato Mustard Sauce
- \*Candied Sweet Potatoes
- \*Frozen Broccoli
- \*Honey Nut Biscuits

Temperature: 400° F. Time: 30 Mins.  
Serves 4-6

## BAKED FISH WITH TOMATO MUSTARD SAUCE

- |                             |                          |
|-----------------------------|--------------------------|
| 1½ lbs. haddock fillets     | 1 tbsp. enriched flour   |
| ¾ tsp. salt                 | 1½ cups tomato juice     |
| ¼ tsp. pepper               | 1 tbsp. lemon juice      |
| 2 tbsp. butter or margarine | 1 tbsp. prepared mustard |

Cut fish in serving portions. Sprinkle with salt and pepper. Place in a shallow, greased baking dish 11½"x7¾"x1½". Melt butter or margarine in skillet, blend in flour gradually to make smooth paste. Add tomato juice

hurry-up meals. An automatic clock-controlled gas range will solve many problems.

When preparing vegetables, cook an extra quantity which may be used the next day as a "planned over" vegetable. "Planned overs" may be heated in the broiler pan while broiling meat. The rich juices of the meat give vegetables a delightful flavor.

and cook slowly, stirring constantly until thickened. Add lemon juice and mustard. Blend well. Pour over fish. Bake at 400° F. for 30 mins. Serves 4-6.

## CANDIED SWEET POTATOES

- |   |                                     |
|---|-------------------------------------|
| 1 #2 can (2½ cups) sweet potatoes or 5 medium sweet potatoes, cooked and sliced | ½ cup brown sugar, firmly packed    |
|   | ¾ cup water                         |
|   | 3 tbsp. butter or margarine, melted |

Place potatoes in an 8"x8"x2" greased baking dish. Add remaining ingredients. Bake at 400° F. for 30 mins. Serves 4-6.

## FROZEN BROCCOLI

- |                                |                             |
|--------------------------------|-----------------------------|
| 2-10 oz. pkgs. frozen broccoli | ¾ cup boiling water         |
| ¾ tsp. salt                    | 2 tbsp. butter or margarine |

Place frozen broccoli in a 1½ qt. casserole, add salt, water, and butter or margarine. Cover. Bake at 400° F. for 30 mins. Serves 4-6.

## HONEY NUT BISCUITS

- |                           |                              |
|---------------------------|------------------------------|
| ¼ cup butter or margarine | ½ cup pecan or walnut halves |
| ½ cup honey               | 1 tsp. sugar                 |
| ¼ tsp. salt               | ¾ cup milk                   |
| ½ tsp. cinnamon           | 2 cups biscuit mix           |

Blend together butter or margarine, honey, salt, and cinnamon. Place 1 tbsp. of mixture in bottom of 12 greased muffin pans. Place 3 to 4 pecan or walnut halves in each muffin pan. Add sugar and milk to biscuit mix, stirring lightly until soft dough is formed. Drop dough on honey mixture in muffin pans. Bake at 400° F. for 30 mins. Yield: 1 doz. medium biscuits.

## BROILER MEAL

- \*Lamb Patties in Pepper Rings
- \*Quick Spanish Rice
- \*Jellied Beet Salad
- \*Orange Ice

## LAMB PATTIES IN PEPPER RINGS

- |                   |                              |
|-------------------|------------------------------|
| 2 green peppers   | ¼ tsp. nutmeg                |
| 1 lb. ground lamb | 1 tbsp. Worcestershire sauce |
| 1 egg             |                              |
| ¾ tsp. salt       | 1 cup corn flakes            |
| ½ tsp. pepper     |                              |

Wash peppers, remove a slice from the stem ends. Remove seeds and seed parts, leaving a clean shell. Combine remaining ingredients and stuff peppers with this mixture. Chill in freezing compartment of refrigerator about 5 mins. or until firm. Slice each pepper into about 3 to 4 slices. Place on broiler rack 3" from source of heat. Broil about 12 mins., turn, broil about 10 mins. Serve with Quick Spanish Rice. Serves 4.

## QUICK SPANISH RICE

- |                            |   |
|----------------------------|---|
| 2 tbsp. grated onion       | 1-10½ oz. can (1¼ cups) condensed tomato soup |
| 1 tbsp. shortening, melted | 1 tsp. salt                                   |
| 2 cups cooked rice         | ¼ tsp. pepper                                 |

Brown onion in shortening. Add rice, tomato soup, and seasonings. Place in bottom of broiler pan and heat while broiling Lamb Patties. Place lamb patties on broiler rack over rice and broil about 22 mins. Serves 4.

## JELLIED BEET SALAD

- |                               |                                     |
|-------------------------------|-------------------------------------|
| 1 pkg. lemon flavored gelatin | 2 cups diced cooked or canned beets |
| 1¾ cups hot water             | 1 small onion, chopped fine         |
| ¼ cup mild vinegar            |                                     |
| ½ tsp. salt                   |                                     |

Dissolve gelatin in hot water. Add vinegar and salt. Cool. Chill in refrigerator until mixture begins to set. Add beets and onions and mix well. Pour into individual molds or 1 qt. casserole which has been rinsed with cold water and return to refrigerator until set. Serves 6.

## ORANGE ICE

- |                    |                            |
|--------------------|----------------------------|
| ¾ cup corn syrup   | 3 tbsp. lemon juice        |
| 1 cup water        | 1 tbsp. grated orange rind |
| 1 tsp. gelatin     |                            |
| 1 cup orange juice |                            |

Boil corn syrup and water slowly 10 mins. Soak gelatin in ½ cup orange juice 5 mins. Dissolve in hot syrup. Add remaining ½ cup orange juice, lemon juice, and orange rind. Cool. Pour into freezing tray, turn control of refrigerator to coldest setting. Freeze until firm. Turn temperature control to normal setting. Serves 6.

## STEAK AND LIMA CHILI

- |                            |                                    |
|----------------------------|------------------------------------|
| 2 small onions, chopped    | 1 #2 can (2½ cups) green limas     |
| 2 tbsp. shortening, melted | 2-8 oz. cans (2 cups) tomato sauce |
| 1 lb. ground beef          | Paprika                            |
| ½ tsp. salt                | Parsley                            |
| ½ tsp. chili powder        |                                    |
| ¼ tsp. marjoram            |                                    |

Saute onions in shortening until softened. Add meat and cook until brown. Add seasonings, limas, and tomato sauce. Pour into a greased 1½ qt. casserole. Bake at 375° F. for 30 mins. Garnish with paprika and parsley. Serves 4-6.





## STRAWBERRY MOUSSE

- |   |  |
|---|--|
| 1—6 oz. can ( $\frac{2}{3}$ cup)<br>evaporated milk | 1—12 oz. pkg. sliced<br>frozen strawberries<br>2 tbsp. lemon juice |
|---|--|

Chill evaporated milk in refrigerator overnight. Whip until thickened to the consistency of mayonnaise. Combine with strawberries. Add lemon juice. Pour into freezing tray, turn control of refrigerator to coldest setting. Freeze until firm. Turn temperature control to normal setting. Serves 4.

## BAKED SHRIMP AND CHEESE CASSEROLE

- |  |   |
|--|---|
| 1—4 oz. can ( $\frac{1}{2}$ cup)<br>mushrooms        | $\frac{1}{2}$ cup evaporated milk                   |
| 2 tbsp. butter or<br>margarine                       | 2 tbsp. catsup                                      |
| 1—5 oz. can (1 cup)<br>shrimp, cleaned and<br>rinsed | $\frac{1}{4}$ tsp. salt                             |
| $1\frac{1}{2}$ cups cooked rice                      | $\frac{1}{8}$ tsp. pepper                           |
|  | $\frac{1}{2}$ tsp. Worcestershire<br>sauce          |
|  | 2 cups ( $\frac{1}{2}$ lb.) sharp<br>cheese, grated |

Saute mushrooms in butter or margarine about 10 mins. Combine with remaining ingredients reserving 1 cup of the cheese for topping. Pour into a  $1\frac{1}{2}$  qt. greased casserole. Sprinkle with remaining 1 cup cheese. Bake at 350° F. for 25 mins. Serves 4-6.

## CELERY CIRCLES

- |  |                        |
|--|------------------------|
| 1 small bunch celery   | Water cress or romaine |
| 1—5 oz. jar snappy<br>cheese (pimiento or<br>other cheese may be<br>substituted) | French dressing        |

Cut tops from celery; separate stalks; wash and dry each stalk. Fill stalks with cheese; tie several together. Chill. Slice crosswise into  $\frac{1}{4}$ " slices. Serve on water cress or shredded romaine with French dressing. Serves 4.

## HASTY BROWNIES

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| $\frac{1}{4}$ tsp. salt         | $\frac{3}{8}$ cup milk              |
| 2 cups Devil's Food Cake<br>Mix | 1 cup walnuts or pecans,<br>chopped |

Add salt to cake mix. Add milk and mix according to directions on package. Add nuts and blend. Pour into a greased 8"x8"x2" pan. Bake at 350° F. for 30-35 mins. Yield: 16 Brownies.

## ROAST PORK AND VARIATIONS

In purchasing loin of pork, have butcher loosen back bone and crack between chops so roast will be easy to carve.

Place fat side up in shallow, uncovered roasting pan. Loin of pork having its own bone base requires no rack. Cooked pork should be uniformly brown with crispy fat on the outside. Inside should show no tinge of pink.

Roast at 350° F. for 35-40 mins. per lb.

Leftover roast may be used for:

- Pork Chop Suey
- Barbecued Meat Slices
- Hot Roast Pork Sandwiches



## PORK CHOP SUEY AND NOODLES

- |  |                                |
|--|--------------------------------|
| $1\frac{1}{2}$ cups cooked cubed<br>pork       | 2 tsp. Worcestershire<br>sauce |
| 2 cups celery cut in $\frac{1}{2}$ "<br>pieces | 1 tsp. soy sauce               |
| $\frac{1}{2}$ cup chopped onion                | $\frac{1}{2}$ tsp. salt        |
| $1\frac{1}{2}$ cups chicken broth              | 2 tsp. cornstarch              |
| 1 cup bean sprouts<br>(optional)               | 2 tbsp. cold water             |

Combine pork, celery, onion and  $\frac{1}{2}$  cup chicken broth. Cover and cook about 15 mins. Add bean sprouts, remaining 1 cup chicken broth, sauces and salt. Cover and simmer about 30 mins. Mix cornstarch to smooth paste with cold water, combine with first mixture adding a little of the hot to the cold, stirring constantly until smooth and slightly thickened. Serve over hot noodles or rice. Serves 5.

## BARBECUED MEAT SLICES

- |                                 |                                 |
|---------------------------------|---------------------------------|
| 4-6 thick slices cooked<br>meat | 1 tbsp. Worcestershire<br>sauce |
| $\frac{1}{2}$ cup catsup        | 1 tsp. chili powder             |
| $\frac{1}{4}$ cup vinegar       | 1 small onion, sliced           |

Place meat in baking dish 8"x8"x2". Mix remaining ingredients and pour over meat. Bake at 350° F. for 25 mins. Serves 4.

## JELLY BISCUITS AND PEACH COFFEE CAKE

### Biscuit Dough

- |                         |                              |
|-------------------------|------------------------------|
| 3 cups biscuit mix      | $1\frac{1}{2}$ tsp. cinnamon |
| $\frac{1}{2}$ cup sugar | 1 egg                        |
| 1 tsp. nutmeg           | $\frac{1}{2}$ cup milk       |

Combine dry ingredients. Beat egg slightly and mix with milk. Add liquid to dry mixture, mixing lightly until soft dough is formed. Remove sufficient dough (about one third) to barely cover bottom of greased 8"x8"x2" pan. Cover remaining dough tightly and store in refrigerator to be used the following day. (Reserve for Peach Coffee Cake.)

### Jelly Biscuits

- |               |              |
|---------------|--------------|
| Biscuit dough | 4 tsp. jelly |
|---------------|--------------|

Place remaining biscuit dough (see above) on lightly floured board. Roll or pat to  $\frac{1}{2}$ " thickness. Cut with floured 2" biscuit cutter, indent centers, fill with jelly. Bake at 425° F. for 15 mins. Yield: 8 Biscuits.

### Peach Coffee Cake

- |   |                         |
|---|-------------------------|
| 1—8"x8"x2" pan of<br>chilled dough                  | $\frac{1}{4}$ cup sugar |
| 1—8 $\frac{3}{4}$ oz. can (1 cup)<br>sliced peaches | 1 tsp. cinnamon         |

Remove pan of chilled dough from refrigerator, let stand 30 mins. at room temperature. Drain peaches. Cover dough with peaches. Combine sugar and cinnamon and sprinkle over peaches. Bake at 400° F. for 40-45 mins. Yield: 1—8"x8"x2" cake.

## PINEAPPLE LUNCHEON SALAD

- |  |  |
|--|--|
| 1 tbsp. vinegar                                  | 2 cups shredded cabbage                    |
| $\frac{1}{2}$ tsp. prepared<br>horseradish       | 2 cups diced celery                        |
| 1 tsp. prepared mustard                          | $\frac{1}{4}$ cup minced green<br>pepper   |
| 1 cup mayonnaise                                 | 2 cups canned or fresh<br>pineapple, cubed |
| 1—12 oz. can luncheon<br>meat cut in thin strips | Lettuce                                    |

Blend vinegar, horseradish and mustard with mayonnaise. Toss with remaining ingredients, except lettuce. Serve in lettuce-lined salad bowl. Serves 6.

## SALMON SUPPER

- |  |  |
|--|--|
| 2 large onions, sliced   | 4 hard cooked eggs,<br>chopped             |
| 1 green pepper, chopped  | $\frac{1}{2}$ tsp. salt                    |
| $\frac{1}{4}$ cup butter or<br>margarine, melted                                       | $\frac{1}{8}$ tsp. pepper                  |
| 1—7 $\frac{3}{4}$ oz. can (1 cup)<br>salmon, drained and<br>flaked                     | $\frac{1}{2}$ tsp. dry mustard             |
| 1—10 $\frac{1}{2}$ oz. can (1 $\frac{1}{4}$<br>cups) condensed cream<br>of celery soup | $\frac{1}{2}$ tsp. Worcestershire<br>sauce |
|  | 2 cups soft bread crumbs                   |

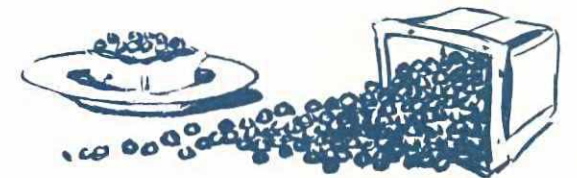
Saute onions and green pepper in butter or margarine. Combine with remaining ingredients, reserving 1 cup bread crumbs for topping. Put into a greased  $1\frac{1}{2}$  qt. casserole. Top with remaining 1 cup bread crumbs. Bake at 425° F. for 20-25 mins. Serves 4-6.

## SEA FOOD SALAD

- |   |  |
|---|--|
| 1—7 oz. can (1 cup) tuna,<br>drained and flaked | $\frac{1}{4}$ tsp. salt                                  |
| $\frac{1}{2}$ cup chopped celery                | 1 tbsp. lemon or pickle<br>juice                         |
| 2 tbsp. chopped sweet<br>pickle                 | $\frac{1}{4}$ cup salad dressing                         |
| 2 tbsp. chopped green<br>pepper                 | 1 cup coarsely crushed<br>corn flakes or potato<br>chips |
| 3 hard cooked eggs, sliced                      | Salad greens   |

Combine tuna, celery, pickles, green peppers, eggs, and salt. Blend lemon or pickle juice and salad dressing and add to tuna mixture. Just before serving, add corn flakes or potato chips. Toss lightly together. Serve on crisp salad greens. Serves 4.

Note: Salmon or crabmeat may be substituted for tuna.



## BLUEBERRY SQUARES

- |  |                             |
|--|-----------------------------|
| 1 pkg. White Cake Mix                        | 1 tbsp. sugar               |
| 1—12 oz. pkg. frozen<br>blueberries, drained | $\frac{1}{2}$ tsp. cinnamon |

Follow directions on package of White Cake Mix. Pour into greased 9"x9"x1 $\frac{3}{4}$ " pan. Cover with blueberries, sprinkle with sugar and cinnamon. Bake at 375° F. for 30-35 mins. Cut in squares and serve warm. Yield: 9-16 sqs.



# PIES AND PASTRY FOREVER



## PLAIN PASTRY

2 cups sifted enriched flour  
1 tsp. salt  
 $\frac{3}{4}$  cup shortening  
4-5 tbsp. cold water

Combine and sift flour and salt. Cut in half of shortening with two knives or pastry blender until mixture is as fine as corn meal. Cut remaining shortening into mixture until particles are size of navy beans. Add water slowly, 1 tbsp. at a time, sprinkling it over dry ingredients. Press dough together with flat side of fork. All parts should be just moist enough to hold together when pressed. Divide dough into two equal portions. Roll lightly on floured board or pastry cloth to  $\frac{1}{8}$ " thickness. The crust may be folded lightly in half or rolled around rolling pin and placed in pie plate. Fit carefully into pie plate; do not stretch crust. Yield: top and bottom crust for 8" or 9" pie, or 2—9" pastry shells.

### For a One-Crust Pie

Fit pastry loosely in pan. Do not stretch. Press crust firmly into bottom of plate. Trim pastry  $\frac{1}{2}$ " larger than edge of pan. Turn excess under and flute edge with thumb and forefinger.

If crust is to be baked before adding filling, prick entire surface of crust with a fork to let air and steam escape during baking. Bake at 450° F. for 12-15 mins. or until browned around edge and slightly browned on the bottom.

### For a Two-Crust Pie

Put filling in lower crust. Roll second portion of dough to  $\frac{1}{8}$ " thickness. Cut slits in center of pastry for steam to escape. Moisten lower crust around edge. Lay upper crust lightly over filling. Trim away surplus pastry, allowing top crust to extend about 1" over edge of pan. Turn excess under edge of bottom crust, and press together to form a seal. Press edges with tines of a fork, or flute with thumb and forefinger. Bake at temperature suitable for filling. (See individual recipes.)

## CRUMB PIE SHELL

$1\frac{1}{2}$  cups crumbs  
 $\frac{1}{4}$  cup sugar for chocolate or vanilla cookies  
 $\frac{1}{2}$  cup sugar for graham, gingersnap or zwieback  
6 tbsp. butter or margarine

Mix crumbs, sugar and butter or margarine thoroughly. Reserve  $\frac{1}{4}$  cup of crumb mixture for top. Press the remainder with back of spoon over bottom and sides of 9" pie plate. Be careful to keep rim free of crumbs. Chill 20 mins., or bake at 325° F. for 10 mins. Shell should be cool before adding filling. The reserved crumb mixture may be used over filling as a topping; over whipped cream; or baked on top of meringue. Yield: crumb shell and topping for 1—9" pie.

## HOW TO MAKE MERINGUE

3 egg whites  
 $\frac{1}{4}$  tsp. cream of tartar

6 tbsp. sugar

Beat egg whites until frothy, add cream of tartar; continue beating until stiff enough to hold a peak. Beat in sugar very gradually, 1 tablespoon at a time, continue beating until mixture is stiff and glossy. Pile meringue lightly on cooled pie filling. Be sure it touches edge of pastry to prevent shrinking. Swirl or pull up points to make decorative. Bake at 325° F. for 15-20 mins. or at 425° F. for 4 mins. or until delicate brown. Cool away from drafts. Yield: meringue for 1—9" pie.

## COFFEE VELVET PIE

1 tbsp. gelatin  
 $\frac{1}{4}$  cup cold water  
2 eggs, separated  
3 tbsp. instant coffee  
 $\frac{1}{3}$  cup sugar  
1 cup milk  
1 tsp. vanilla extract  
 $\frac{1}{4}$  tsp. salt  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{2}$  cup heavy cream or chilled evaporated milk, whipped  
1—9" baked pie shell

Soak gelatin in water for 5 mins. Beat egg yolks slightly. Combine instant coffee,  $\frac{1}{3}$  cup sugar and egg yolks; add milk gradually, stirring constantly. Cook until mixture coats spoon. Remove from heat, add gelatin and stir until dissolved. Stir in vanilla extract. Chill until slightly thickened. Add salt to egg whites and beat until stiff but not dry. Beat in  $\frac{1}{4}$  cup sugar gradually until mixture stands in peaks. Fold into gelatin mixture. Fold in whipped cream or evaporated milk. Turn into cooled pie shell. Chill until firm, approximately 1 hr. Yield: 1—9" pie.

Note: If desired serve with additional whipped cream and chopped nuts.

## LEMON SURPRISE PIE

4 egg yolks, slightly beaten  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{4}$  tsp. salt  
3 tbsp. lemon juice  
1 tbsp. grated lemon rind  
1 cup heavy cream, whipped  
1—9" baked meringue shell

Combine first 5 ingredients. Cook over boiling water, stirring constantly until thickened. Cool. Fold cream into lemon mixture. Pour into cooled meringue shell. Chill. Yield: 1—9" pie.

Note: If desired decorate with additional whipped cream and toasted coconut or well drained fruit.

## CHOCOLATE MOUSSE PIE

1—6 oz. pkg. (1 cup) semi-sweet chocolate chips  
1 egg  
2 eggs, separated  
 $\frac{1}{4}$  tsp. rum extract  
1 cup heavy cream, whipped  
1—9" baked pie shell  
 $\frac{1}{4}$  cup heavy cream, whipped (optional)  
 $\frac{1}{2}$  sq. ( $\frac{1}{2}$  oz.) unsweetened chocolate, shaved (optional)

Melt chocolate chips. Remove from heat. Beat in egg and egg yolks one at a time. Add rum extract. Beat egg whites until stiff but not dry. Fold into chocolate mixture. Fold in 1 cup cream, whipped. Pour into cooled pie shell. Chill. Top with whipped cream and shaved chocolate, if desired. Yield: 1—9" pie.

## PEACH CREAM PIE

$\frac{3}{4}$  cup sugar  
 $\frac{1}{4}$  cup cornstarch  
 $\frac{1}{2}$  tsp. salt  
 $2\frac{1}{2}$  cups milk  
3 egg yolks, beaten  
1 tsp. vanilla extract  
1 #2½ can (3½ cups) sliced peaches, well drained  
1—9" baked coconut shell  
 $\frac{1}{4}$  cup toasted coconut

Combine sugar, cornstarch and salt. Gradually stir in milk. Cook over boiling water until thickened, stirring constantly. Cover and cook 15 mins. Pour small amount of hot mixture over egg yolks and blend. Add to first mixture, stirring slowly. Cook 2 mins. stirring constantly. Cool. Stir in vanilla extract and half of peaches. Pour into cooled shell. Spread with remaining peaches and top with toasted coconut. Yield: 1—9" pie.

Note: 1—9" baked pastry shell may be substituted for coconut shell and omit toasted coconut.

## Coconut Shell

2 tbsp. butter or margarine  
 $\frac{1}{2}$  tsp. almond extract  
 $1\frac{1}{2}$  cups shredded moist coconut

Cream butter or margarine with almond extract until soft. Spread evenly over bottom and sides of 9" pie plate. Sprinkle  $1\frac{1}{4}$  cups coconut over butter or margarine and press evenly over pie plate. Bake at 350° F. for 10-12 mins. At the same time toast remaining  $\frac{1}{4}$  cup coconut by spreading in a 6" pie plate for pie topping. Yield: 1—9" coconut shell and topping.



### BLACK AND WHITE PIE

2 cups chocolate crumbs	1 tsp. vanilla extract
¼ cup sugar	1 tsp. vinegar
6 tbsp. butter or margarine	1 tsp. water
⅛ tsp. salt	1 cup sugar
3 egg whites	1 cup heavy cream, whipped

Combine 1½ cups of the crumbs, ¼ cup sugar and butter or margarine. Press mixture with back of spoon over bottom and sides of 9" pie plate. Be careful to keep rim free of crumbs. Add salt to egg whites. Beat egg whites until stiff but not dry. Combine vanilla extract, vinegar, and water. Beat in 1 cup sugar alternately with a few drops of liquid, beating until mixture is stiff and glossy. Carefully spoon meringue into crumb crust, spread until smooth. Sprinkle with ¼ cup of the remaining crumbs. Bake at 300° F. for 1 hr. When cool spread with whipped cream and top with remaining ¼ cup crumbs. Chill. Yield: 1—9" pie.

### PLUM PIE

1 recipe plain pastry	2 tbsp. lemon juice
3 tbsp. enriched flour	2 tbsp. butter or margarine
⅛ tsp. salt	
2 #2½ cans (7 cups) plums, drained and pitted	

Roll half of pastry and fit into 9" pie plate. Combine flour, salt, and plums; place in pie shell. Sprinkle lemon juice over plums. Dot with butter or margarine. Roll remaining pastry and cut slits for steam to escape. Fit top crust over fruit, seal and flute edge. Bake at 425° F. for 35-45 mins. or until done. Yield: 1—9" pie.

### PRUNE AND APRICOT PIE

1½ cups dried prunes	⅛ tsp. salt
1½ cups dried apricots	Water
¾ cup sugar	1 recipe plain pastry

Combine prunes, apricots, sugar, salt and enough water to cover fruit. Cover and cook until almost tender about 20 mins. Drain. Pit prunes. Roll half of pastry and fit into 9" pie plate. Add fruit to pie shell, roll remaining pastry, cutting slits for steam to escape. Seal and flute edge of pie. Bake at 425° F. for 35-45 mins. or until brown. Yield: 1—9" pie.

### PUMPKIN CHIFFON PIE

1 tbsp. gelatin	½ tsp. cinnamon
¼ cup orange juice	½ tsp. nutmeg
3 eggs, separated	¼ tsp. ginger
1 cup sugar	1—9" baked gingersnap crumb shell or pastry shell
1¼ cups cooked strained pumpkin	½ cup heavy cream, whipped (optional)
½ cup milk	
½ tsp. salt	

Soak gelatin in orange juice for 5 mins. Beat egg yolks slightly. Combine egg yolks, ½ cup sugar, pumpkin, milk, salt, and spices. Cook over boiling water, stirring constantly until thickened. Add gelatin and stir until dissolved. Remove from heat. Chill in refrigerator until mixture begins to set. Beat egg whites until stiff but not dry; continue beating, gradually add remaining ½ cup sugar. Fold meringue into pumpkin mixture. Pour into cooled shell. Chill until firm. May be topped with whipped cream. Yield: 1—9" pie.

### Meringue Shell

4 egg whites	½ tsp. cream of tartar
⅛ tsp. salt	1 cup sugar

Beat egg whites with salt until foamy. Add cream of tartar and continue beating until whites are stiff but not dry. Beat in sugar gradually, continue beating until mixture is stiff and glossy. Spread in greased 9" pie plate, covering sides and rim. Bake at 300° F. for 1 hr. Cool. Yield: 1—9" meringue shell.

### LIME STRAWBERRY PIE

1 cup sugar	¼ cup unsweetened lime juice
⅛ tsp. salt	2 drops blue vegetable coloring
¼ cup cornstarch	1—9" baked meringue shell
1¼ cups boiling water	2—12 oz. pkgs. frozen strawberries, drained
2 tbsp. grated lemon rind	
2 egg yolks, slightly beaten	

Combine sugar, salt and cornstarch. Add water and lemon rind. Cook until thickened and transparent, stirring constantly. Simmer 10 mins. Pour small amount of hot mixture over egg yolks and blend. Add to first mixture, stirring slowly. Add lime juice and food coloring. Continue cooking 20 mins. Cool. Pour into cooled meringue shell. Arrange strawberries over lime mixture. Chill. Yield: 1—9" pie.

### BROILER DINNER

\*Fillets with Herb Sauce

\*Broiled Tomatoes    \*Parmesan Carrots  
\*Fruit Kabobs

### FILLETS WITH HERB SAUCE

4 fish fillets	½ tsp. salt
¼ cup butter or margarine, melted	¼ tsp. pepper
1 tbsp. lemon juice	½ tsp. thyme

Place fillets on greased broiler rack. Combine butter or margarine, lemon juice and seasonings. Brush over fish. Broil 3-4" from source of heat 10 mins. Baste with remaining sauce. Broil 5 mins. longer. Serves 4.

### BROILED TOMATOES

4 tomatoes	¼ tsp. pepper
¼ cup dry bread crumbs	2 tbsp. butter or margarine, melted
1 tsp. salt	

Cut tomatoes in half and score. Combine crumbs, seasonings and butter or margarine. Sprinkle over tomatoes. Place on broiler rack. Broil 3-4" from source of heat for 15 mins. Serves 4.

### PARMESAN CARROTS

1 lb. carrots, cooked	½ cup grated Parmesan cheese
2 tbsp. butter or margarine, melted	

Place carrots on broiler rack; brush with butter or margarine. Sprinkle cheese over carrots. Broil 3-4" from source of heat for 15 mins. Serves 4.

### FRUIT KABOBS

8 apricot halves	2 tbsp. butter or margarine, melted
8 pineapple chunks	1 tsp. lemon juice
8 maraschino cherries	½ tsp. cinnamon

Arrange apricots, pineapple and cherries alternately on 4 skewers. Combine butter or margarine, lemon juice, and cinnamon; brush over fruit. Place on broiler rack; broil 3-4" from source of heat for 5 mins. Remove and broil fish, tomatoes and carrots. Serves 4.



### TOP OF RANGE DINNER

\*Duck Gourmet

\*Spinach Ring with Toasted Potato Balls  
Pineapple Salad

### DUCK GOURMET

1—5 lb. duck	⅛ tsp. pepper
½ tsp. salt	⅛ tsp. cayenne pepper
¼ tsp. pepper	1 tbsp. enriched flour
3 cups water	3 tbsp. peanut butter
3 tbsp. shortening	1½ cups duck stock
¼ cup minced onion	2 tbsp. chopped parsley
½ tsp. salt	

Cut duck into six serving pieces. Place duck, ½ tsp. salt, ¼ tsp. pepper and water in a large covered pan. Simmer for 20 mins. Remove duck from stock and brown in shortening. After duck has been browned, remove and saute onions. Blend remaining ½ tsp. salt, ⅛ tsp. pepper, cayenne pepper, flour and peanut butter. Add to browned onions. Add stock gradually, stirring constantly. Cook until slightly thickened. Add duck; cover and continue cooking for 20 mins. Garnish with parsley. Serves 6.

### SPINACH RING

2 lbs. spinach or 2 pkgs. (14 oz.) frozen spinach, cooked	¼ cup butter or margarine
	1 hard cooked egg yolk
	2 tbsp. chopped pimiento

Chop spinach and combine with butter or margarine, egg yolk and pimiento. Cook for 5 mins. Pack into well greased 1½ qt. ring mold. Keep warm by placing ring mold in pan of hot water until ready to serve. Unmold on hot platter and fill with potato balls. Serves 6.

### TOASTED POTATO BALLS

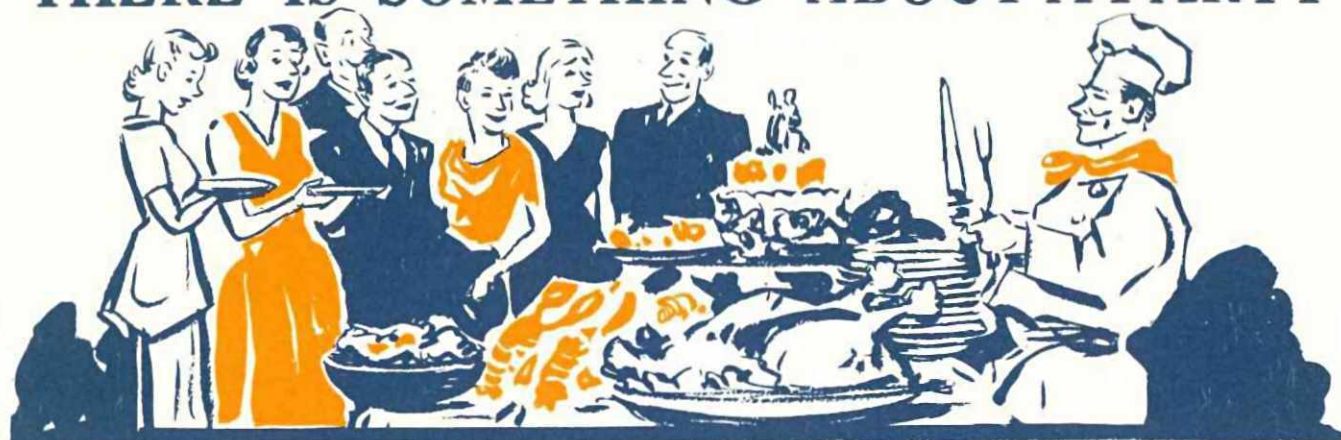
1 egg, beaten	1½ cups fine bread crumbs
2 tbsp. milk	5 tbsp. butter or margarine
¼ tsp. salt	
⅛ tsp. pepper	
1 #2 can (2½ cups) cooked potato balls	

Combine egg, milk and seasonings. Roll potato balls in egg mixture and then in bread crumbs. Saute in butter or margarine in heavy skillet until potatoes are a golden brown. Serves 6.

Note: If fresh potatoes are used, cut into balls with melon ball cutter.



# THERE IS SOMETHING ABOUT A PARTY



## EASILY OBTAINED HERBS

Basil, sweet	Onion
Bay leaf	Oregano
Caraway seed	Parsley
Cardamom seed	Poppy seed
Cayenne	Poultry seasonings
Celery—Celery seed	Rosemary
Chives	Sage
Dill—Dill seed	Savory
Fennel seed	Scallions
Garlic	Tarragon
Marjoram	Thyme
Mint	Watercress

**Appetizers:** anise, caraway, cayenne, chives, dill, garlic, mint, onion, parsley, poppy seed, scallion, watercress.

### Beverages:

- Fruit juice—mint, cardamom
- Tea—mint
- Coffee—cardamom
- Vegetable cocktail—basil, bay leaf, rosemary

**Breads:** caraway seed, cardamom, celery seed, garlic, onion, poppy seed, poultry seasoning, sage.

**Dairy products:** basil, caraway seed, cayenne, celery seed, garlic, marjoram, onion, oregano, parsley, poppy seed, sage, scallion, tarragon.

**Desserts:** anise, cardamom, fennel seed, mint, poppy seed.

**Fish and Shellfish:** basil, bay leaf, cayenne, dill, garlic, marjoram, mint, onion, parsley, sage, savory.

### Meats:

Beef—basil, cayenne, garlic, marjoram, onion, poultry seasoning, rosemary, savory, thyme

Veal—bay leaf, marjoram, onion, poppy seed, poultry seasoning, rosemary, sage, thyme

Pork—basil, caraway, onion, poultry seasoning, sage

Lamb—garlic, marjoram, mint, onion, poultry seasoning, rosemary, savory

**Poultry and Game:** bay leaf, celery, marjoram, onion, poultry seasoning, sage, savory, thyme.

**Salads and Salad Dressing:** caraway seeds, cayenne, celery, dill, fennel, garlic, herb blends, marjoram, mint, onion, parsley, poultry seasoning, tarragon, watercress.

### Vegetables:

Beets—basil, caraway, fennel, savory

Cabbage—caraway, fennel

Carrots—basil, mint, parsley, thyme

Onions—tarragon, thyme

Peas—basil, chives, mint, parsley

Potatoes—basil, caraway, chives, mint, onion, parsley

Spinach—marjoram, mint

String beans—marjoram, sage, savory

Tomatoes—basil, bay leaf, marjoram, sage, savory

## OVEN MEAL

\*Hamburger Ring Barbecue

\*Peas-Potato Ball Casserole

\*Coconut Pudding

Temperature: 350° F. Time: 1 Hr.

Serves 4

## HAMBURGER RING BARBECUE

¾ lb. ground round beef	1 cup corn flakes
1 small onion, diced	1 egg
1½ tsp. salt	½ cup tomato juice
⅛ tsp. pepper	

Combine ingredients and mix lightly. Pack firmly in 1 qt. ring mold. Bake at 350° F. for 45 mins. Pour off drippings. Unmold on 8" layer cake pan. Spoon over Spicy Barbecue Sauce. Continue to bake at 350° F. for 15 mins. Serves 4.

### Spicy Barbecue Sauce

1 clove garlic	⅛ tsp. oregano
1 tbsp. cooking oil	¼ tsp. pepper
½ cup tomato sauce	2 tbsp. honey
½ tsp. salt	

Score garlic and brown in cooking oil. Combine remaining ingredients and simmer 30 mins. Remove garlic. Spoon over unmolded hamburger ring. Yield: approximately ½ cup sauce.

## PEAS AND POTATO BALL CASSEROLE

1—10 oz. pkg. frozen peas	½ cup water
1 #2 can (2½ cups) potatoes, or 4 large potatoes	1 tbsp. butter or margarine
2 tsp. salt	Paprika
⅛ tsp. pepper	2 tbsp. chopped parsley

Place peas in bottom of greased 2 qt. casserole. Place potato balls on top. If fresh potatoes are used, cut into balls with a melon ball cutter. Sprinkle with salt and pepper. Add water and dot with butter or margarine. Cover and bake at 350° F. for 1 hr. Garnish with paprika and parsley. Serves 4.

## COCONUT PUDDING

½ cup bread crumbs	3 tbsp. sugar
½ cup moist coconut	½ tsp. salt
1½ cups milk	1 tbsp. butter or margarine, melted
2 eggs, separated	

Soak crumbs and coconut in milk. Beat egg yolks, add sugar, salt, and butter or margarine.

Beat egg whites until stiff enough to hold a peak. Fold into milk mixture. Pour into greased 1 qt. baking dish, set in pan of hot water. Bake at 350° F. for 1 hr. Serves 4.

## TOP OF RANGE MEAL

\*Pork Steaks—Apricot Topping

\*Sauteed Yams

\*Cabbage Wedges—Corn Sauce

## PORK STEAKS—APRICOT TOPPING

1 cup dried apricots	1 tbsp. shortening
½ tsp. cinnamon	4 pork butt steaks, ¾" thick
3 whole cloves	¼ cup catsup
1 tbsp. vinegar	1 tsp. prepared mustard
1¼ cups water	2 tsp. salt
3 tbsp. brown sugar, firmly packed	¼ tsp. pepper

Combine apricots, cinnamon, cloves, vinegar, water, and brown sugar. Simmer 15 mins. Melt shortening, brown steaks on both sides. Pour off drippings. Combine catsup and mustard, spread over steaks and season with salt and pepper. Spread apricot mixture over steaks. Cover and simmer for 40 mins. or until pork is tender. Serves 4.

## SAUTEED YAMS

4 small yams	6 tbsp. butter or margarine, melted
1 tsp. salt	Parsley, finely chopped

Cook yams in 1" boiling salted water 20 mins. or until tender. Peel, split lengthwise and saute lightly in butter or margarine. Sprinkle with parsley. Serves 4.





### CABBAGE WEDGES—CORN SAUCE

- |   |                      |
|---|----------------------|
| 1—1½ lb. head cabbage                   | ½ tsp. pepper        |
| 1 #303 can (2 cups)<br>cream style corn | 2 tbsp. minced onion |
| 1 tsp. salt                             | Pimiento strips      |

Cook cabbage in 1" boiling salted water 10-15 mins. or until tender. Combine corn, seasonings, and onion. Heat thoroughly. Cut cabbage in four wedges, remove core and top with corn sauce. Garnish with pimiento strips. Serves 4.

### SAUSAGE BON BONS

- |                           |                                 |
|---------------------------|---------------------------------|
| 3 pts. cooking oil        | 1½ cups fine bread<br>crumbs    |
| 1 lb. liver sausage       | ¼ cup finely chopped<br>parsley |
| 4 tbsp. minced onion      |                                 |
| 8 stuffed olives, chopped |                                 |
| ½ cup evaporated milk     |                                 |

Pour cooking oil into french fryer and pre-heat to 375° F. or until a cube of bread browns in 60 sec. Mash liver sausage, add onion, olives and mix thoroughly. Form into 1" balls. Dip in milk and then in bread crumbs. Place ¼ of balls in preheated cooking oil and fry 1 min. or until brown. Drain on absorbent paper. Repeat this process until all meat balls are fried. Sprinkle with parsley. Serve with toothpicks while hot. Yield: 5½ doz. Bon Bons.



### SALAMI CORNUCOPIAS

- |  |                                   |
|--|-----------------------------------|
| 16 thin slices salami                          | 1 tbsp. finely chopped<br>chives  |
| 1—8 oz. pkg. (1 cup)<br>cream cheese, softened | 1 tbsp. finely chopped<br>parsley |

Cut salami slices in half. Roll each piece around finger to form cornucopia. Pinch edges together well. Place two cake racks together one on top of the other. Stand cornucopias upright through cake racks. Chill in refrigerator 30 mins. Combine cheese, chives and parsley. Use pastry tube with large rosette tip to fill chilled cornucopias. Stand filled cornucopias in refrigerator for at least 1 hr. before serving. Yield: 32 cornucopias.

### CHEESE CRACKETTES

- |                                 |                       |
|---------------------------------|-----------------------|
| 3 pts. cooking oil              | ½ cup Parmesan cheese |
| 1—3 oz. pkg. oyster<br>crackers |                       |

Pour cooking oil into french fryer and pre-heat to 375° F. or until a 1" cube of bread browns in 60 sec. Place crackers in preheated oil and fry 1 min. or until golden brown. Drain on absorbent paper. Place cheese in brown paper bag, add fried crackerettes and shake thoroughly. Serve while hot. Serves 12.

### HOT SARDINE CANAPES

- |                                    |                            |
|------------------------------------|----------------------------|
| 2—3¼ oz. cans sardines,<br>drained | 5 slices bread             |
| ½ cup grated Parmesan<br>cheese    | ¾ tsp. prepared<br>mustard |

Roll sardines in cheese. Cut slices of bread into three strips and toast on one side. Spread other side with mustard, top with sardines. Just before serving broil 1-2 mins. or until lightly browned. Yield: 15 canapes.

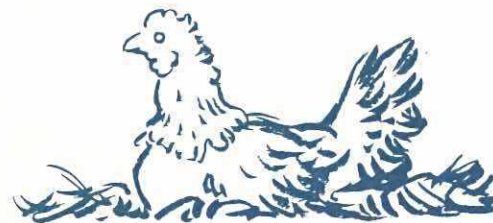


### LOBSTER A LA WARE

- |  |   |
|--|---|
| 4—1 lb. lobsters                             | 2 tsp. anchovy paste                          |
| ¼ lb. butter or<br>margarine                 | ¼ tsp. tabasco                                |
| ½ clove garlic, finely<br>chopped (optional) | ¼ tsp. Worcestershire<br>Sauce                |
| ½ cup cracker crumbs                         | Melted butter or mar-<br>garine (for serving) |
| ½ cup chopped shrimp                         |   |

Plunge live lobsters into rapidly boiling salted water using 1 tbsp. of salt for each qt. of water, cover and boil for 12 mins. or until the lobster turns red. Remove lobster and drop into cold water. Turn lobster on back, cut lengthwise from head to end of tail and discard the intestinal vein. Discard the spongy tissue or lungs found in the head section. Use the liver or green part as well as the coral in the female section for the dressing. Melt butter or margarine and add garlic while melting. Strain and add to cracker crumbs. Add remaining ingredients plus the liver and coral. Mix thoroughly and fill lobsters with dressing. Place lobsters on broiler rack 3" from source of heat. Broil for 7-10 mins. or until brown. Serve with melted butter or margarine. Serves 4.

Note: Increase ingredients accordingly if larger lobsters are used.



### CHICKEN IN THE NEST

- |  |  |
|--|--|
| 1—8 oz. pkg. spaghetti                 | 1 cup heavy cream                                  |
| 2 cups tomato juice                    | 3 cups cooked diced<br>chicken                     |
| ½ lb. (3 cups) mush-<br>rooms, sliced  | ¼ tsp. pepper                                      |
| 6 tbsp. butter or<br>margarine, melted | ⅛ tsp. paprika                                     |
| 2 tsp. salt                            | ½ cup grated sharp<br>cheese or Parmesan<br>cheese |
| 6 tbsp. enriched flour                 |  |
| 2 cups chicken stock                   |  |

Cook spaghetti according to directions on package. Drain and rinse with cold water. Simmer in tomato juice until spaghetti has absorbed all of the liquid, about 20-25 mins. Saute mushrooms in butter or margarine. Add salt, flour and blend thoroughly; slowly add stock, stirring constantly. When thickened add cream, stir well. Add chicken, pepper, and paprika. Heat thoroughly. Serve on nests of spaghetti and sprinkle with cheese. Serves 6.

### BUFFET MEAT BALLS

- |                      |  |
|----------------------|--|
| 2 lbs. ground beef   | 3 tbsp. enriched flour                                 |
| 1 lb. ground pork    | 2—10½ oz. cans (2½<br>cups) condensed beef<br>consomme |
| 6 eggs, beaten       | 1 tsp. Worcestershire<br>sauce                         |
| 3 tsp. salt          | ¾ cup cooking sherry                                   |
| ½ tsp. pepper        |  |
| ¼ cup enriched flour |  |
| ½ cup cooking oil    |  |

Combine beef and pork, mix lightly with eggs, salt, and pepper. Form into 2" balls and roll in ¼ cup flour. Heat cooking oil and fry meat balls lightly about 10 mins. or until golden brown. Remove meat balls and combine 3 tbsp. flour with cooking oil. Stir to a smooth paste. Add consomme and Worcestershire sauce, stirring constantly. Add cooking sherry, continue stirring until slightly thickened. Pour over meat balls. Serves 12.

Note: Meat balls and gravy may be prepared ahead of time and stored in the home freezer. Line two 8"x8"x2" pans with freezer foil. Pour meat balls and gravy into pans. Cool. Cover with freezer foil. When frozen remove from pans and secure edges firmly all around. When ready to serve defrost and heat thoroughly.

### APPETIZER MEAT BALLS

Prepare Buffet Meat Balls and form into 1" balls; fry in the same manner as Buffet Meat Balls. May be served on toothpicks with a pungent tomato sauce as a dip. Yield: 6 doz. appetizer balls.



### PARSLEY RICE RING

- |  |                       |
|--|-----------------------|
| 2—5 oz. pkgs. pre-<br>cooked rice or 2 cups<br>uncooked rice | 1 cup chopped parsley |
|--|-----------------------|

Cook rice according to directions on package. Mix hot rice and parsley. Pack firmly in a well greased 1½ qt. ring mold. Loosen with spatula and unmold immediately on platter. Fill center with Ham a La King. Serves 6-8.

### HAM A LA KING

- |   |                        |
|---|------------------------|
| 1—10 oz. pkg. frozen peas                 | 5 tbsp. enriched flour |
| 1 cup milk (approx.)                      | 2 tsp. salt            |
| ¼ cup butter or<br>margarine              | ½ tsp. pepper          |
| 1—4 oz. can (½ cup)<br>mushrooms, drained | ¼ cup chopped pimiento |
|   | ¼ cup minced onion     |
|   | 1 cup cubed cooked ham |

Cook frozen peas according to directions on package. Drain and reserve vegetable liquid and add milk to make 2 cups. Melt margarine and heat mushrooms. Add flour and mix thoroughly. Add liquid and cook until thick, stirring constantly. Add peas, salt, pepper, pimiento, onions and ham. Heat thoroughly. Serve in parsley rice ring. Serves 6-8.

### SEA FOOD FANCY

- |   |  |
|---|--|
| ¾ cup chopped green<br>pepper                           | ¾ tsp. salt                            |
| ¾ cup chopped onion                                     | ¼ tsp. pepper                          |
| 1—6½ oz. can (¾ cup)<br>crabmeat, drained and<br>flaked | 1 tsp. Worcestershire<br>sauce         |
| 2—5 oz. cans (2 cups)<br>shrimp, cleaned and<br>rinsed  | 1 cup mayonnaise                       |
|   | 1 cup soft bread crumbs                |
|   | 2 tbsp. butter or<br>margarine, melted |

Combine vegetables, crabmeat, shrimp; add salt, pepper, Worcestershire sauce, and mayonnaise. Place mixture in greased 1½ qt. casserole. Mix crumbs and butter or margarine. Top with crumb mixture. Bake at 350° F. for 30 mins. Serves 6.



### CAULIFLOWER IN ASPIC

1—1 lb. cauliflower  
2 cups vegetable juice  
cocktail

1 pkg. lemon flavored  
gelatin  
2 tbsp. lemon juice  
Salad greens

Cook whole cauliflower in tightly covered pan in 1" boiling, salted water for 10 mins. or until just tender. Drain and cool. Heat vegetable juice, add gelatin and dissolve. Cool. Chill until gelatin mixture begins to thicken. Place cauliflower head upside down in 1½ qt. round bottom mold which has been brushed with salad oil. Pour slightly thickened aspic over cauliflower. Trim cauliflower if it comes above level of aspic. Chill until firm. Unmold on salad greens. To serve, cut in wedges. Serves 6-8.



### SALAD SPECIAL

2 tbsp. gelatin  
1 cup cold water  
1—10 oz. can (1¼ cups)  
condensed cream of  
mushroom soup  
1—5 oz. pkg. pimiento  
cheese, crumbled

1 cup mayonnaise  
1½ cups minced celery  
¼ cup pickle relish  
1 tsp. grated onion  
Salad greens

Soak gelatin in ½ cup water. Combine remaining water and soup; heat just to boiling point, add gelatin, stir until dissolved. Add cheese, stir until melted. Add mayonnaise, cool and add remaining ingredients. Pour into 1 qt. mold which has been brushed with salad oil. Chill until firm. Unmold on salad greens. Serves 6.

### CORN MEAL CHEESE BISCUIT RING

2 cups sifted enriched  
flour  
5 tsp. baking powder  
2 tsp. salt  
¾ cup corn meal  
⅓ cup shortening

3 tbsp. chopped pimiento  
1 cup milk  
3 tbsp. butter or  
margarine, melted  
1½ cups grated sharp  
cheese

Combine and sift flour, baking powder and salt. Add corn meal. Cut in shortening with two knives or pastry blender until mixture is like coarse corn meal. Add pimiento. Add milk, mixing quickly until soft dough is formed. Place on lightly floured board. Roll or pat to ½" thickness. Brush with 1 tbsp. butter or margarine. Cut with floured 2" biscuit cutter. Dip buttered side of biscuit into cheese. Place biscuits curved side down in a greased 9" ring mold. If second rolling of dough is necessary repeat process used above. After biscuits are in ring, sprinkle with remaining cheese. Bake at 400° F. for 20-25 mins. Loosen with spatula and unmold. Brush with remaining butter or margarine. Yield: 1—9" biscuit ring.



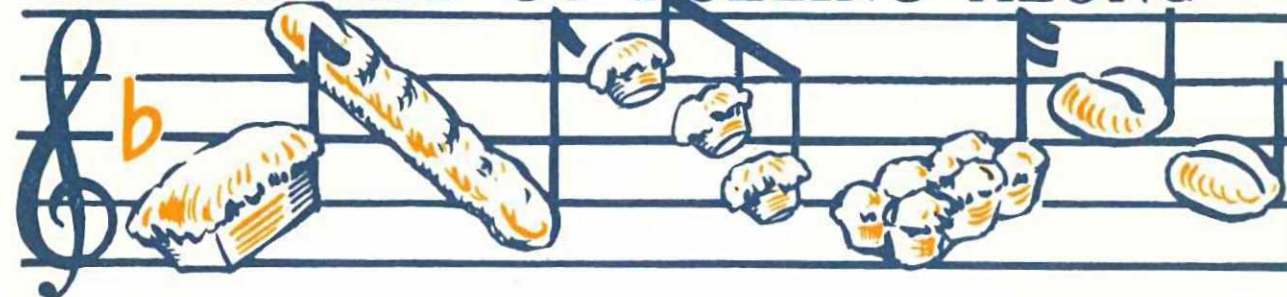
### VEGETABLE SOUFFLE SALAD

1 pkg. lime flavored  
gelatin  
1 cup hot water  
½ cup cold water  
1 tbsp. lemon juice  
½ cup mayonnaise  
1 tsp. salt

⅓ tsp. pepper  
¾ cup grated carrot  
¾ cup shredded cabbage  
¾ cup diced celery  
4 radishes, sliced  
¼ cup diced green pepper  
Salad greens

Dissolve gelatin in hot water. Add cold water, lemon juice, mayonnaise and seasonings. Blend well. Pour into refrigerator tray. Turn control of refrigerator to coldest setting. Chill 20 mins. or until firm about 1" from edge but soft in center. Remove and beat with electric or rotary beater until fluffy. Fold in vegetables with the exception of salad greens. Pour into 1 qt. mold which has been brushed with salad oil. Return to refrigerator and chill until firm, approximately 1½ hrs. Unmold and garnish with salad greens. Serves 6.

## THE BREADS GO ROLLING ALONG



### WHITE BREAD

1 pkg. yeast  
1 cup lukewarm water  
2½ tbsp. shortening  
1 cup scalded milk

2 tbsp. sugar  
2 tsp. salt  
6 cups sifted enriched  
flour

Soften yeast in water. Melt shortening in milk, add sugar and salt, stir until dissolved. Cool to lukewarm. Add yeast. Stir in flour. When too stiff to stir, work with hands until most of flour is absorbed. Turn onto lightly floured board and knead until smooth and satiny. Place in large greased bowl, turning once to coat top lightly with shortening. Cover. Let rise in warm place until doubled. Punch down. Cut in 2 equal portions. Shape into loaves. Place in greased 8½"x4½"x2½" pans. Let rise until doubled. Bake at 400° F. for 50 mins. Yield: 2 loaves.

### OATMEAL BREAD

½ cup brown sugar,  
firmly packed  
1 tbsp. salt  
3 tbsp. shortening  
1 cup scalded milk  
1 cup boiling water  
3 cups quick cooking oats

2 pkgs. yeast  
½ cup lukewarm water  
3½-4 cups sifted  
enriched flour  
1 tbsp. butter or  
margarine, melted

Combine sugar, salt, shortening, milk, and boiling water. Add oats and blend well. Cool to lukewarm. Soften yeast in lukewarm water and add to oats mixture. Stir in flour. Knead until smooth and elastic. Place in large greased bowl, turning once to coat top lightly with shortening. Cover. Let rise in warm place until doubled. Punch down. Divide in half. Cover with a damp cloth and let rest 10 mins. Shape into 2 loaves. Place in greased 8½"x4½"x2½" pans. Brush lightly with butter or margarine. Let rise until doubled. Bake at 375° F. for 1 hr. Yield: 2 loaves.

### REFRIGERATOR ROLLS

1 pkg. yeast  
½ cup lukewarm water  
¾ cup shortening  
1 cup scalded milk  
½ cup sugar

1 tsp. salt  
1 cup mashed potatoes  
2 eggs, beaten  
6 cups sifted enriched  
flour (approximately)

Soften yeast in water. Melt shortening in milk. Add sugar, salt, and potatoes. Stir until smooth. Cool to lukewarm. Add yeast. Mix thoroughly and add eggs. Stir in enough flour to make a stiff dough. Turn out on lightly floured board. Knead until smooth and satiny. Place in large greased bowl, turning once to coat top lightly with shortening. Cover and store in refrigerator. About 1 hr. before baking, shape the desired amount of dough into rolls. Cover and let rise until doubled. Bake at 425° F. for 15-20 mins. Yield: approximately 2½ doz. rolls.

Note: Dough may be stored in refrigerator 3-5 days.

### BASIC SWEET DOUGH

2 pkgs. yeast  
2 tbsp. sugar  
¾ cup lukewarm water  
6 tbsp. shortening  
¾ cup scalded milk

½ cup sugar  
¼ tsp. salt  
3 eggs, beaten  
6 cups sifted enriched  
flour

Combine yeast, 2 tbsp. sugar, and water and allow to stand until yeast is softened and sugar is dissolved. Melt shortening in milk. Add ½ cup sugar and salt; stir until dissolved. Cool to lukewarm. Add eggs and yeast. Stir in 3 cups flour. Beat well. Work in remaining flour. Turn onto lightly floured board and knead until smooth and satiny. Place in large greased bowl, turning once to coat top lightly with shortening. Cover. Let rise in warm place until doubled. Shape into coffee cake or buns. Yield: 2 coffee cakes or 28-30 buns.



## BRAIDED HOLIDAY BREAD

½ recipe Basic Sweet Dough	½ cup chopped blanched almonds
1 tsp. grated lemon rind	Confectioners' Sugar Frosting
⅓ tsp. mace	¼ cup pecan halves
½ cup seedless raisins	6 candied cherries, halved

When Basic Sweet Dough is doubled in bulk, add and knead in lemon rind, mace, raisins, and almonds. Shape dough into ball, let rest 10 mins. Divide dough into 4 equal parts. Shape 3 of the parts into strands 14" long. Place strands 1" apart on greased baking sheet. Braid loosely, beginning at middle; work toward either end. Seal ends well. Divide remaining part of dough into 3 parts. Shape into strands 12" long. Make braid as described above. Place second braid over large braid, pinching ends of small braid into large one. Cover and let rise until doubled. Bake at 350° F. for 30 mins. Frost braid while warm with Confectioners' Sugar Frosting. Decorate with nuts and cherries. Yield: 1 large braid.

### Confectioners' Frosting

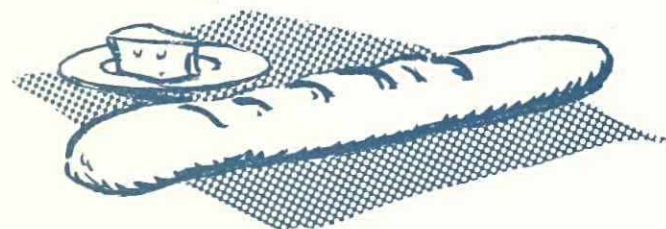
1 tbsp. hot water	½ tsp. vanilla extract
1 cup sifted confectioners' sugar	

Gradually add water to sugar. Beat until smooth. Add vanilla extract. Yield: Frosting for Braided Holiday Bread.

## CINNAMON BUNS

½ recipe Basic Sweet Dough	½ cup sugar
2 tbsp. butter or margarine, melted	1½ tsp. cinnamon
	½ cup seedless raisins

When Basic Sweet Dough is doubled in bulk, punch down. Roll in rectangle to ¼" thickness. Brush with butter or margarine. Combine sugar and cinnamon and sprinkle over surface of dough. Spread raisins over all. Roll as for jelly roll. With sharp knife, cut slices ¾"-1" thick. Place cut side up in greased 15½"x10½"x1" pan. Let rise until doubled. Bake at 425° F. for 20 mins. Yield: 14-16 buns.



## DANISH PASTRY

1 pkg. yeast	¼ tsp. mace
¼ cup lukewarm water	3½-4 cups sifted enriched flour
¼ cup shortening	¾ cup butter or margarine
1 cup scalded milk	1 egg, slightly beaten
½ cup sugar	2 tbsp. sugar
1 tsp. salt	½ cup chopped blanched almonds
2 eggs, slightly beaten	Pastry Glaze
½ tsp. vanilla extract	
1½ tsp. grated lemon rind	

Soften yeast in water. Melt shortening in milk, add ⅓ cup sugar and salt, stir until dissolved. Cool to lukewarm. Add 2 eggs and beat slightly. Add yeast. Add vanilla extract, lemon rind, and mace. Add 1½ cups of the flour and stir until smooth. Stir in enough of remaining flour to make soft dough. Cover. Let rise in warm place until doubled. Punch down. Roll on floured board into a square ¼" thick. Dot with ½ cup of the butter or margarine, leaving a 2" border. Fold dough in half, press edges firmly together. With remaining ¼ cup butter or margarine, dot dough leaving a 2" border. Fold in half, pinch edges. Repeat rolling and folding process three times more. Dough will be moist to handle during rolling and folding. When finished with this process, it is easy to handle. Place in large greased bowl, turning once to coat top lightly with shortening. Cover; let stand 20 mins. Roll dough to ¼" thickness. Cut, fill and shape as desired. Place on greased baking sheet. Let rise until almost doubled. Combine remaining egg and 2 tbsp. sugar. Brush on pastries. Sprinkle with almonds. Bake at 400° F. for 8-10 mins. Brush warm pastries with Pastry Glaze. Yield: approximately 24 pastries.

### Pastry Glaze

3 tbsp. dark corn syrup	3 tbsp. butter or margarine
-------------------------	-----------------------------

Combine syrup and butter or margarine. Simmer 3 mins., stirring constantly. Brush on warm pastries. Yield: Glaze for 24 pastries.

## Cheese Filling

1 lb. dry cottage cheese	⅓ cup sugar
1 egg	½ cup seedless raisins
2 tbsp. butter or margarine	2 tsp. grated lemon rind, or ¼ tsp. nutmeg

Combine all ingredients. Store in refrigerator 1 hr. to blend flavors. Yield: Filling for 24 pastries.

### Other Suggested Fillings

Dried apricots or prunes, cooked, sweetened and strained  
Crushed pineapple, well drained  
Jam or marmalade



## HARD ROLLS

1 pkg. yeast	3 tbsp. soft shortening
1½ cups lukewarm water	Water
1½ tsp. salt	1 tbsp. poppy seeds
3½ cups sifted enriched flour	

In large bowl soften yeast in water. Add salt and stir until dissolved. Add flour all at once and work in thoroughly. Work in shortening. When well mixed, turn on lightly floured board and knead until smooth and elastic. Place in large greased bowl, turning once to coat top lightly with shortening. Cover with damp cloth and let rise in warm place until doubled. Punch down, form into ball and let rise again. Divide dough in 12 equal balls. Mold into rolls as follows: flatten each ball. Turn edge of dough farthest from you over to center of flattened dough. Turn next portion of edge to center, overlapping first fold. Repeat until entire edge of dough has been turned into center, each fold overlapping the one before. Press center firmly. Let rise until doubled. Brush with water and sprinkle with poppy seeds. Bake in steam-filled oven at 425° F. for 25-30 mins. Yield: 1 doz. rolls.

Note: To make steam-filled oven, place shallow pan of water on top shelf of oven during preheating and baking time.

## SPICY LEMON BATTER ROLLS

1 pkg. yeast	2 tbsp. lemon juice
¼ cup lukewarm water	2 eggs, beaten
¾ cup scalded milk	¾ cups sifted enriched flour
⅓ cup sugar	½ tsp. mace
1 tsp. salt	1 tbsp. sugar
5 tbsp. shortening	
1 tbsp. grated lemon rind	

Soften yeast in water. Combine milk, ⅓ cup sugar, salt, shortening, lemon rind, and juice. Stir until smooth. Cool to lukewarm. Add eggs and yeast. Combine and sift flour and mace. Add to first mixture and beat until smooth. Cover. Let rise in warm place until doubled. Spoon into greased muffin cups, filling ¾ full. Let rise until doubled. Sprinkle with remaining 1 tbsp. sugar. Bake at 375° F. for 20 mins. Yield: 16-18 rolls.

## LEMON CREAM TWISTS

1 pkg. yeast	1 cup sour cream
2 tbsp. lukewarm water	2 cups sifted enriched flour
3 tbsp. butter or margarine	¼ tsp. salt
3 egg yolks, well beaten	¾ tsp. baking soda
1 tbsp. sugar	2 tbsp. marmalade
1 tbsp. grated lemon rind	

Soften yeast in water. Combine butter or margarine, egg yolks, sugar, and lemon rind. Add ⅔ cup of the sour cream and yeast and mix well. Combine and sift flour, salt, and baking soda. Add to yeast mixture. Turn out on lightly floured board and knead until smooth. Roll to ¼" thickness. Cut into strips 8"x1". Roll each strip on board with hands until the thickness of a pencil. Twist. Coil into circle and place on greased baking sheet. Let rise until doubled. Combine remaining ⅓ cup sour cream and marmalade; spoon 1½ tsp. on each bun. Bake at 375° F. for 20-25 mins. Yield: 1½ doz. twists.





## SOUP AND SALAD BISCUITS

1—10½ oz. can (1¼ cups) condensed cream of mushroom, celery, or chicken soup      2½ cups biscuit mix

Add soup to biscuit mix and blend well. Knead gently until smooth. Roll on lightly floured board to ½" thickness. Cut with floured 2" biscuit cutter and place on greased baking sheet. Bake at 450° F. for 10-12 mins. Yield: 1½ doz. biscuits.

## BROWN SUGAR COCONUT ROLLS

1 pkg. roll mix      1 cup brown sugar, firmly packed  
½ cup butter or margarine, melted      1—4 oz. can (1½ cups) moist coconut

Prepare roll mix according to directions on package for refrigerator rolls. Place on lightly floured board. Roll in rectangle to ¼" thickness. Brush with 2 tbsp. of the butter or margarine and spread ½ cup of the sugar on top. Sprinkle with ¾ cup of the coconut. Roll as for jelly roll. Cut in 1" slices. Brush 11½"x7¾"x1½" baking pan with remaining butter or margarine. Sprinkle with remaining sugar and coconut. Place rolls, cut side up, in pan. Cover. Let rise until doubled. Bake at 425° F. for 15 mins. Turn out on rack immediately. Yield: 1 doz. rolls.



## ALMOND BREAD

1½ cups sifted enriched flour      3 eggs  
1½ tsp. baking powder      1 cup finely chopped blanched almonds  
1 cup sugar      1 tbsp. grated lemon rind

Combine and sift flour and baking powder. Combine sugar and eggs; beat well. Add almonds, lemon rind, and dry ingredients to egg mixture and thoroughly combine. Turn into greased 8½"x4½"x2½" pan. Bake at 300° F. for 1 hr. Cool thoroughly before slicing. Slice thin and serve with butter. Yield: 1 loaf.



## ORANGE RAISIN LOAF

2 cups sifted enriched flour      1 cup sugar  
1 tsp. baking powder      1 egg, slightly beaten  
¼ tsp. salt      1 tsp. baking soda  
2 tbsp. butter or margarine      1 tbsp. grated orange rind  
      1 cup orange juice  
      1 cup seedless raisins

Combine and sift flour, baking powder, and salt. Cream butter or margarine and sugar. Add egg. Add baking soda and orange rind to orange juice. Add dry ingredients alternately with orange juice to creamed mixture. Stir in raisins. Pour into greased 8½"x4½"x2½" pan. Bake at 350° F. for 1 hr. Cool thoroughly before slicing. Yield: 1 loaf.

## MAPLE WALNUT BREAD

2 cups sifted enriched flour      2 eggs  
3 tsp. baking powder      ½ cup maple or maple-blended syrup  
1 tsp. salt      ½ tsp. maple extract  
½ cup dark brown sugar, firmly packed      ½ cup milk  
¼ cup shortening      1 cup chopped walnuts

Combine and sift flour, baking powder, and salt. Cream sugar and shortening, add eggs and mix thoroughly. Add syrup and maple extract; blend well. Add milk and blend. Stir in flour mixture and add nuts. Pour into greased 8½"x4½"x2½" pan. Bake at 350° F. for 1 hr. Cool thoroughly before cutting. Yield: 1 loaf.

## GRAHAM CRACKER NUT LOAF

2½ cups fine graham cracker crumbs (about 30 crackers)      1 cup chopped walnuts or pecans  
½ cup sugar      3 eggs, beaten  
2½ tsp. baking powder      ½ cup milk  
½ tsp. salt      ½ cup shortening, melted  
      2 tbsp. grated orange rind  
      ¼ tsp. nutmeg

Combine crumbs, sugar, baking powder, salt, and nuts. Combine remaining ingredients and add to dry ingredients; stir until blended. Pour into greased 8½"x4½"x2½" pan. Bake at 375° F. for 35-40 mins. Cool thoroughly before slicing. Yield: 1 loaf.

## TOP OF RANGE MEAL

\*Pot Roast of Lamb with Carrots and Potatoes

†Salad Special

‡Apricot Cream Cake

†See Page 14.

‡See Page 22.

## POT ROAST OF LAMB

4 lb. rolled leg of lamb      1 cup water  
⅔ cup prepared horseradish      6 medium carrots, halved  
½ tsp. salt      6 medium potatoes, peeled and halved  
¼ tsp. pepper

Brown lamb in heavy skillet or Dutch oven. Spread horseradish on meat. Sprinkle with salt and pepper. Add water. Cover and simmer gently for 3-3½ hrs. Add carrots and potatoes 45 mins. before lamb is done. Serves 6-8.

## BROILER MEAL

\*Stuffed Ham

\*Duchess Potato Nests Filled with Diced Carrots

\*Spicy Green Beans

†Cream Puffs

†See Page 23.

## STUFFED HAM

1 slice smoked ham, 1½" thick      1 small onion, minced  
½ cup soft bread crumbs      2 tbsp. butter or margarine, melted  
¼ tsp. thyme      ¼ cup water, approximately  
⅛ tsp. salt  
⅛ tsp. pepper

Cut pocket in ham slice and fill with dressing made by mixing crumbs, seasonings, onion and 1 tbsp. butter or margarine with enough water to hold mixture together. Skewer ham. Brush with remaining butter or margarine



and place on broiler rack over Spicy Green Beans 3" from source of heat. Broil 12 mins., turn, broil 12-15 mins. longer. Serves 4.

## DUCHESS POTATO NESTS FILLED WITH DICED CARROTS

2 cups cooked, mashed potatoes      ¼ tsp. salt  
2 eggs, beaten      ⅛ tsp. pepper  
¼ cup butter or margarine, melted      1 cup cooked, diced carrots, seasoned

Combine potatoes, eggs, butter or margarine, salt, and pepper. Beat thoroughly. Using large decorating tube or two forks; shape into four nests on broiler rack, when ham has been turned. Fill with carrots. Brown for 12-15 mins. Serves 4.



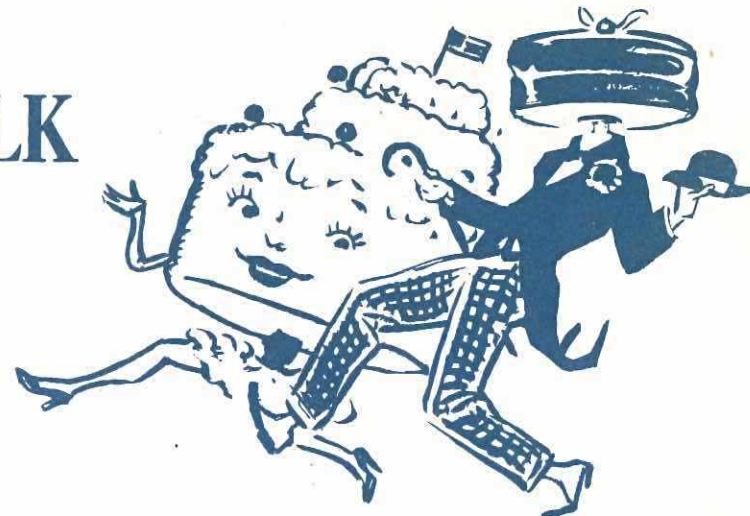
## SPICY GREEN BEANS

1½ tbsp. chopped onion      ¼ tsp. salt  
3 tbsp. shortening      4 cups cooked green beans  
⅓ cup chili sauce

Brown onions in shortening. Add chili sauce, salt, and beans. Mix thoroughly. Spread over bottom of broiler pan. Beans will heat through while ham is broiling. Serves 4.



# THE CAKE WALK



## MAPLE SPONGE CAKE

1 cup sifted cake flour	1 tsp. vanilla extract
1 1/4 tsp. baking powder	1 1/4 cups sifted confectioners' sugar
1/8 tsp. salt	3/4 cup heavy cream, whipped
5 eggs, separated	
1 1/2 tsp. maple extract	

Combine flour, baking powder, and salt and sift three times. Beat egg yolks until thick and lemon colored. Add maple extract and 1/2 tsp. vanilla extract. Gradually add sugar, beating well. Beat egg whites until stiff but not dry. Fold in egg yolk mixture, then gradually fold in flour mixture sifting about 1/4 cup at a time. Pour into 2 greased 8" layer cake pans. Bake at 350° F. for 20 mins. Cool. Frost with whipped cream that has been flavored with remaining 1/2 tsp. vanilla extract. Yield: 2—8" layers.

## SPICE CAKE

2 cups sifted enriched flour	1/2 cup butter or margarine
1 tsp. baking soda	1 cup brown sugar, firmly packed
1/4 tsp. salt	1 cup honey
1 tsp. cloves	3 eggs, beaten
1 tsp. allspice	1 cup thick sour cream
1 tsp. cinnamon	

Combine and sift flour, baking soda, salt, and spices. Cream butter or margarine. Add sugar, and honey. Mix thoroughly. Add eggs, beating well. Add sifted dry ingredients alternately with sour cream. Pour into two well greased 9" layer cake pans. Bake at 350° F. for 40 mins. Yield: 2—9" layers.

## Creamy Walnut Frosting

1/2 cup butter or margarine, melted	3 1/2 cups sifted confectioners' sugar
3 tbsp. enriched flour	1/2 tsp. vanilla extract
1/4 tsp. salt	1/2 cup chopped nuts
1/2 cup milk	

Combine butter or margarine, flour, and salt. Stir in milk and bring to boiling point. Boil 1 min. Remove from heat. Gradually beat in sugar, vanilla extract and nuts. Place pan in bowl of ice water and beat to a spreading consistency. Yield: Filling and frosting for top and sides of 2—8" or 9" layers.

Note: Delicious on Spice Cake.

## BRAZIL NUT TORTE

8 egg yolks	8 egg whites
1 tsp. vanilla extract	1/2 cup well drained frozen raspberries
2 3/4 cups (3/4 lb.) ground brazil nuts	1 cup heavy cream, whipped
1 1/2 cups sugar	
1/2 tsp. salt	

Beat egg yolks thoroughly. Add vanilla extract. Combine nuts, sugar and salt. Add to egg yolk mixture, continue beating until thick and foamy. Fold in stiffly beaten egg whites. Pour into two well greased 9" layer cake pans. Bake at 325° F. for 30-35 mins. Cool. Combine raspberries with 1/2 cup cream and spread between layers. Top with remaining cream. Yield: 1—9" Torte.

## LUSCIOUS CHOCOLATE TORTE

1 pkg. Angel food mix	1/2 tsp. vanilla extract
1/4 cup butter or margarine	2 tsp. hot water
2/3 cup confectioners' sugar	1 sq. (1 oz.) unsweetened chocolate, melted

Prepare cake mix according to directions on package. Combine butter or margarine and sugar. Cream well. Add vanilla extract, water, and chocolate. Mix thoroughly. Split angel food cake into three equal layers. Spread filling between layers. Frost with Luscious Frosting. Refrigerate for 8-10 hrs. Yield: 1—10" Torte.

## Luscious Frosting

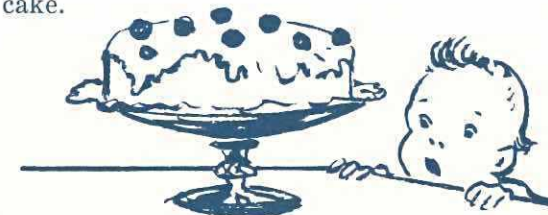
2/3 cup heavy cream	1/4 tsp. salt
3 tbsp. confectioners' sugar	1/2 tsp. vanilla extract
2 tbsp. cocoa	1/4 cup chopped nuts

Place cream in chilled mixing bowl. Add sugar, cocoa, salt, and vanilla extract. Whip until thick and creamy. Spread on top and sides of angel layers. Garnish with nuts. Yield: Frosting for top and sides of 10" tube cake.

## SUNSHINE CAKE

1 1/4 cups sugar	7 egg whites
1/2 cup water	1/2 tsp. salt
7 egg yolks, beaten	1 tsp. cream of tartar
1 tbsp. orange rind	1 cup sifted cake flour
1 tbsp. lemon juice	

Combine sugar and water in saucepan. Cook over low heat, stirring until dissolved. Continue cooking until syrup spins a thread or to 234° F. on the candy thermometer. Remove from heat. Combine egg yolks, orange rind and lemon juice and beat until thick and lemon colored. Pour hot syrup, in fine stream, over egg yolks beating constantly with electric mixer or rotary beater. Beat egg whites until frothy; add salt and cream of tartar, continue beating until stiff but not dry. Fold into egg yolk mixture. Gradually fold in flour about 1/4 cup at a time. Pour into ungreased 9" tube pan. Bake at 325° F. for 1 hr. Cool cake in pan upside down on cake rack. Yield: 1—9" tube cake.



## PETITS FOURS

1 pkg. cake mix	1 tsp. vanilla extract
-----------------	------------------------

Prepare cake mix according to directions on package. Add vanilla extract and mix thoroughly. Pour into 15 1/2"x10 1/2"x1" greased jelly roll pan. Bake at 350° F. for 20-25 mins. Cool and cut into diamonds and squares or fancy shapes. Frost with Petit Four Frosting and decorate. Yield: approx. 2 doz. Petits Fours.

Note: Angel, Sponge or Pound Cake may be used for Petits Fours.

## Petit Four Frosting

1/2 cup sugar	1 egg white, beaten
1 1/2 tsp. light corn syrup	1/4 tsp. almond extract
1/4 cup water	Vegetable coloring

Combine sugar, corn syrup and water in sauce pan. Cook until syrup spins a fine thread or to 234° F. on the candy thermometer. Pour syrup in fine stream over egg white, beating until frosting forms a peak. Add almond extract. Tint with vegetable coloring any desired shade. Frost tops and sides of petits fours. Yield: Frosting for 12 petits fours.

## Decorating Frosting

1 cup soft shortening	1 tsp. almond extract
4 cups sifted confectioners' sugar	Vegetable coloring

Combine shortening and 2 cups sugar. Blend thoroughly. Add almond extract and remaining sugar gradually, creaming well after each addition. Divide frosting into as many small bowls as colors needed. Tint frostings with vegetable coloring to desired shades. Yield: 2 cups frosting.

## Famous Chocolate Frosting

1/2 cup butter or margarine	2 egg yolks, beaten
2 1/2 cups sifted confectioners' sugar	3 sqs. (3 oz.) unsweetened chocolate, melted
	2 tsp. cinnamon

Cream butter or margarine, add sugar gradually. Add egg yolks and beat thoroughly. Add chocolate and cinnamon. Mix well. Yield: Frosting for 1 1/2 doz. petits fours.



## DECORATING CAKES

Cake decorating is not a difficult job. With a little practice each cake can be made to look like the work of a professional. Cake decorating sets, with a variety of tiny tips for making flowers, leaves, borders, and simple lines for writing names, may be purchased in stores selling housewares.

1. Practice with decorating tubes on waxed paper before applying frosting to cake.
2. Vary the colors of the frosting with careful use of vegetable coloring. A few drops of vegetable coloring will go a long way.
3. Keep frosting covered with damp cloth to prevent formation of a crust.

### Suggested Garnishes for Cakes

1. Toasted or tinted coconut
2. Toasted, shaved almonds
3. Halves of nuts
4. Finely chopped nuts
5. Candy sprinkles
6. Chocolate sprills
7. Silver shot
8. Grated chocolate
9. Glazed fruit
10. Tiny crystallized flowers

## APRICOT CREAM CAKE

1—10" angel food cake      ¼ cup chopped  
Apricot Cream              maraschino cherries  
¾ cup slivered almonds

Split angel food cake in half. Spread layer with Apricot Cream. Frost top and sides with remaining Apricot Cream. Garnish with almonds and cherries over top and sides. Refrigerate for 12 hrs. Yield: 1—10" cake.

### Apricot Cream

1 tbsp. gelatin              5 egg yolks, beaten  
¼ cup cold water          2 tbsp. lemon juice  
¾ cup apricot puree      1 tbsp. lemon rind  
½ cup water               1 cup heavy cream,  
¾ cup sugar               whipped  
¼ tsp. salt

Soften gelatin in cold water for 5 mins. Combine apricot puree, remaining ½ cup wa-

ter, sugar, and salt and heat thoroughly. Pour a small amount of hot mixture over egg yolks and blend. Add to first mixture, stirring slowly. Add lemon juice and lemon rind. Cook over boiling water until mixture coats spoon as for custard (about 20 mins). Add softened gelatin and dissolve. Cool until mixture thickens. Fold in cream. Chill for 20 mins.

## ORANGE GINGIE PUDDING

1 tbsp. gelatin              2 tbsp. grated orange rind  
2 tbsp. cold water          2 egg whites, stiffly  
3 tbsp. cornstarch          beaten  
½ cup sugar               1 cup ginger snap crumbs  
2 cups milk               16 whole ginger snaps  
2 egg yolks, beaten       8 whole strawberries or  
1 cup orange juice       maraschino cherries

Soak gelatin in water. Combine cornstarch, sugar, and milk. Cook over low heat for 10 mins., stirring constantly. Pour a small amount of hot mixture over egg yolks and blend. Add to first mixture, stirring thoroughly. Continue cooking for 5 mins. Remove from heat, add gelatin and dissolve. Add orange juice and orange rind. Chill for 1½ hrs. Remove from refrigerator and fold in egg whites. Arrange alternate layers of ginger snap crumbs and orange pudding in individual serving dishes or 1 qt. casserole, ending with crumbs. Garnish with whole ginger snaps and strawberries or cherries. Serves 8.



## CHERRIES FLAMBE

1 cup red currant jelly,      ½ tsp. almond extract  
melted                      1 qt. vanilla ice cream  
1 #2½ can (3½ cups)      8-10 sugar cubes  
sweet red cherries,       Lemon extract  
pitted and drained

Combine jelly, cherries, and almond extract in saucepan. Simmer for 5 mins. Spoon sauce over dishes of ice cream. Dip sugar cubes in lemon extract. Place on top of each serving. Light with match just before serving. Serves 8-10.

## STRAWBERRY SNOWBALLS

4 cups fresh bread cubes      1—4 oz. pkg. (1½ cups)  
1—15 oz. can (1½ cups)      dry coconut  
sweetened condensed      1—12 oz. pkg. frozen  
milk                              sliced strawberries

Combine bread cubes and condensed milk. Mix well. Shape into 1" balls and roll in coconut. Place on greased baking sheet. Bake at 300° F. for 20 mins., or until lightly toasted. Remove from baking sheet immediately and cool. Serve 3 snowballs to a portion. Top with strawberries. Serves 8.

## PASTEL TRIFLE

1 pkg. vanilla pudding      1—1 lb. jar apricot jam  
mix                              1 cup heavy cream,  
1½ cups milk               whipped  
1 pkg. white cake mix      Tinted coconut

Combine pudding and milk in a saucepan. Cook over medium heat, stirring constantly until mixture just comes to a boil. Cool. Prepare cake mix according to directions on package for 8" layers. Split each layer in half. Spread with apricot jam. Frost with cooled pudding. Chill several hours or overnight. Just before serving, cover with whipped cream. Sprinkle with tinted coconut. Serves 10-12.



## CREAM PUFFS

¼ cup butter or              ½ cup sifted enriched  
margarine                  flour  
½ cup boiling water      ¼ tsp. salt  
2 eggs

Add butter or margarine to water and heat until melted. Add flour and salt, stirring vigorously. Cook, stirring until mixture leaves sides of pan. Remove and cool 1 min. Add eggs, unbeaten, one at a time, beating after each addition until smooth. Drop by tablespoonfuls 2" apart on greased baking sheet, shaping with a wet spoon into mounds. Bake at 425° F. for 30 mins. Cool. Fill as desired. Yield: 8-10 medium puffs.

## Custard Filling

2 tbsp. cornstarch              1 egg, slightly beaten  
¼ tsp. salt                      1½ cups milk, scalded  
¼ cup sugar                      ½ tsp. vanilla extract

Combine dry ingredients. Mix with egg. Pour a small amount of hot milk over egg mixture; blend well; add to remaining hot milk. Cook over boiling water 5 mins., stirring constantly. Cook 10 mins. longer or until mixture is thick, stirring occasionally. Cool. Add vanilla extract. Yield: Filling for 8-10 cream puffs.

### Other Suggested Fillings

1. 1 qt. ice cream
2. 1 cup heavy cream, whipped
3. Instant pudding mixes

## Chocolate Peppermint Sauce

1—6 oz. pkg. (1 cup)              ¼ cup water  
semi-sweet chocolate      1 tbsp. salad oil  
chips                              ¼ tsp. oil of peppermint  
1 sq. (1 oz.) unsweetened  
chocolate

Melt chocolates with water over low heat. Add remaining ingredients and blend well. Serve hot or cold over filled cream puffs. Yield: ¾ cup sauce.

## Butterscotch Sauce

¾ cup sugar                      ½ cup boiling water  
1 cup brown sugar,          2 tbsp. butter or  
firmly packed               margarine  
¼ cup light corn syrup

Combine all ingredients. Cook until syrup spins a thread, or 234° F. on candy thermometer. Cool slightly. Serve over filled cream puffs. Yield: 1 cup sauce.

## MINIATURE CREAM PUFFS

Prepare cream puff recipe. Drop by teaspoonfuls 2" apart on greased baking sheet. Bake at 400° F. for 15 mins., then at 350° F. for 20 mins. Cool. Fill as desired. Yield: 36-40 small puffs.

## Fish Filling

½ cup butter or              ¼ tsp. salt  
margarine                      ¼ tsp. paprika  
½ cup mayonnaise          2 tbsp. lemon juice  
1½ cups minced, cooked      2 tbsp. chopped parsley  
fish

Cream butter or margarine until soft. Add remaining ingredients; blend well. Yield: Filling for 36-40 small puffs.



### Suggested Fish Filling

- |            |           |
|------------|-----------|
| 1. Crab    | 4. Shrimp |
| 2. Lobster | 5. Tuna   |
| 3. Salmon  |           |

### Meat or Poultry Filling

- |                                       |                        |
|---------------------------------------|------------------------|
| ½ cup butter or margarine             | ¼ tsp. paprika         |
| ½ cup mayonnaise                      | ¼ tsp. onion salt      |
| 1½ cups minced cooked meat or poultry | 1 tbsp. lemon juice    |
|                                       | 2 tbsp. chopped celery |

Cream butter or margarine until soft. Add remaining ingredients; blend well. Yield: Filling for 36-40 small puffs.

### Suggested Meat or Poultry Filling

- |            |           |
|------------|-----------|
| 1. Chicken | 3. Tongue |
| 2. Ham     | 4. Turkey |



### OVEN MEAL

- \*Roast Stuffed Veal
- \*Spiced Orange Slices
- \*Spinach 'n Bacon
- \*Oven Fried Potatoes
- \*Apricot Delight

Temperature: 325° F. Time: 1½ Hrs.  
Serves 4

### ROAST STUFFED VEAL

- |  |               |
|--|---------------|
| 3 lbs. veal shoulder, boned and rolled | 1 tsp. salt   |
| 2 cups stuffing                        | ½ tsp. pepper |

Unroll veal shoulder and spread stuffing over inside surface of meat. Roll as for jelly roll. Truss. Place veal, fat side up on rack in shallow roasting pan. Sprinkle with seasonings. Roast, uncovered, at 325° F. for 1½ hrs. Serves 4.

### Stuffing for Roast Veal

- |                                   |                          |
|-----------------------------------|--------------------------|
| ¼ cup chopped onion               | ½ tsp. salt              |
| ½ cup butter or margarine, melted | ¼ tsp. poultry seasoning |
| ½ cup finely chopped parsley      | 2 cups soft bread crumbs |

Saute onion in butter or margarine until golden brown. Add parsley, salt, poultry seasoning, and bread crumbs. Mix thoroughly. Yield: 2 cups stuffing.



### SPICED ORANGE SLICES

- |                                     |                           |
|-------------------------------------|---------------------------|
| 2 tbsp. sugar                       | 4 orange slices, ½" thick |
| 1 tbsp. butter or margarine, melted | 16 whole cloves           |

Combine sugar and butter or margarine. Spread on orange slices. Stud slices with cloves. Place orange slices in 6" pie plate. Place in oven 30 mins. before meal is done, or bake at 325° F. for 30 mins. Use as garnish for meat. Serves 4.

### OVEN FRIED POTATOES

- |                                   |             |
|-----------------------------------|-------------|
| 4 medium potatoes                 | 1 tsp. salt |
| ½ cup butter or margarine, melted |             |

Pare potatoes, slice ¼" thick. Coat thoroughly with butter or margarine. Place in greased 10½"x6½"x1½" baking dish. Sprinkle with salt. Bake at 325° F. for 1½ hrs. Serves 4.

### SPINACH 'N BACON

- |                                      |                             |
|--------------------------------------|-----------------------------|
| 4 strips bacon, diced                | ½ tsp. salt                 |
| 1-14 oz. pkg. frozen chopped spinach | 1 tbsp. butter or margarine |
| ½ cup boiling water                  |                             |

Saute bacon until crisp. Place spinach in 1 qt. casserole. Add water, salt, and bacon. Dot with butter or margarine. Cover. Bake at 325° F. for 1½ hrs. Serves 4.

### APRICOT DELIGHT

- |                              |                                   |
|------------------------------|-----------------------------------|
| 1-11 oz. pkg. dried apricots | ¾ cup chopped nuts                |
| 3 cups water                 | ¼ cup butter or margarine, melted |
| 1 cup graham cracker crumbs  | ¾ cup brown sugar, firmly packed  |

Soften apricots in water according to directions on package. Drain; reserve juice. Combine crumbs, nuts, and butter or margarine. Place ⅓ crumb mixture in bottom of greased 1 qt. casserole. Place ½ of apricots over crumbs. Sprinkle with ⅓ cup sugar. Repeat with crumbs, apricots and sugar, ending with crumbs on top. Pour reserved liquid over mixture. Bake at 325° F. for 1½ hrs. Cool. Serves 4.

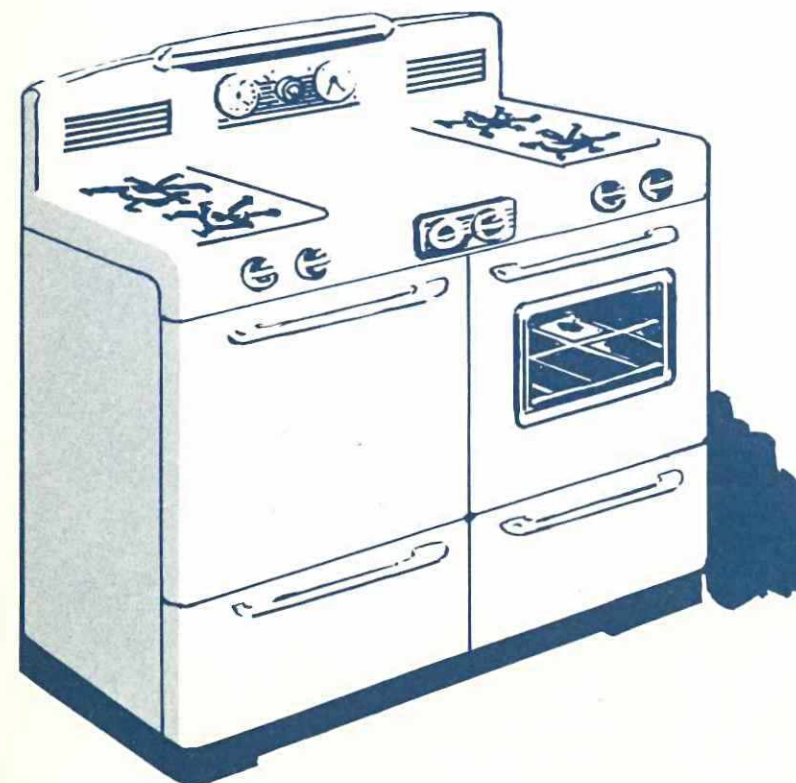
## GRAND MARCH OF APPLIANCES



## The GAS Range for Major and Minor Dishes

Your fully automatic gas range is a very important part of your kitchen. The following information will be helpful when selecting a new gas range. The CP seal on a gas range means more modern conveniences.

Top burners, oven, and broiler light automatically. No matches required.



### Top of Range

Top burners provide many, many speeds of heat without any lag as you change from one heat to another. The "simmer" position maintains low temperatures for simmering and the "keep warm" position is ideal for keeping foods at serving temperature.

"Instant off" means no wasted heat.

A wide variety of top burner arrangements are available; divided tops, side-cluster top, center-cluster top, staggered top, 4, 5 and 6 burner tops, griddle top, space heater top.

At least one giant burner is provided for quantity cookery.

Burners constructed of rust-resistant materials.

Lifetime burners never lose their efficiency.

Light provided over top burners.

Minute minder is time-releasing.

Convenience outlet that may be timed to automatically turn an appliance on or off. Outlet may also be used manually.

Range fits flush to back wall.

### Broiler

Provides for smokeless broiling with the broiler door closed; pan designed to drain grease from the heat zone.

Provides for even broiling over 80% of the broiling area.



### Oven

- Automatic clock-controlled oven.
- Set it—forget it.
- Oven light.
- Thermostatically controlled oven heat.
- Insulated to keep kitchen cooler.
- Has built-in slide for non-tip, non-jamming, lock-in type racks.
- Will not rust.
- Oven window permits visual baking.

### Easy Cleaning

- Everything lifts out; top burners, oven racks, broiler lining. They can be taken to the sink and washed.
- Acid resistant porcelain.
- Adequate drip pan and spillover trays.
- Away-from-the-wall venting keeps walls clean.

## Mixer Melody



### What It Does

Saves time and energy for the homemaker. Different speeds on the speed selector are designed to do many things from folding ingredients to beating egg whites. Attachments are available for the mixer — juice extractor, food chopper, vegetable slicer, grater and shredder, etc.

### How To Operate

Follow the manufacturer's directions carefully. Place in the kitchen where it can be used conveniently.

### Care

Disconnect mixer and wipe motor with damp cloth. Never immerse in water. Lubricate according to manufacturer's directions. Never overload the motor by doing too stiff a mixture or too large a quantity at one time. Scrape the bowl frequently with a rubber scraper. Be careful not to subject bowls to sudden temperature changes. Do not bang beaters against bowl as it may bend them and chip the bowl.

## COFFEE of Good Content

### AUTOMATIC COFFEE MAKER

### What It Does

The Automatic Coffee Maker or Percolator brews coffee then keeps it at the right temperature for drinking for an indefinite period. The right grind of coffee is important and the proper measurement of both water and coffee is necessary. A good rule to follow is a level or rounded tablespoon of ground coffee for  $\frac{3}{4}$  cup water; this amount may be varied to suit individual tastes. Always measure water and coffee carefully.

### How To Operate

#### THE AUTOMATIC VACUUM TYPE

Pour water into the lower vessel, insert filter in the upper vessel and assemble coffee maker. Place coffee in the top, put on the lid, plug the coffee maker into an electric convenience outlet. The coffee automatically brews in the upper bowl. The current shuts off, the coffee maker automatically switches to low heat and the coffee descends to the lower bowl.

### THE AUTOMATIC PERCOLATOR TYPE

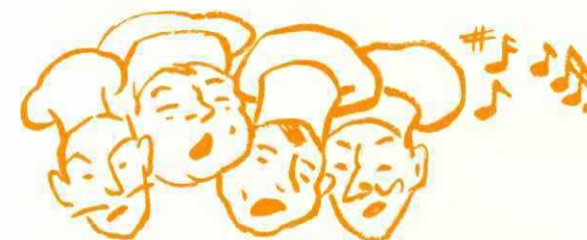
Pour water into the percolator. Put pump and basket in position. Place coffee in basket, cover with spreader and put cover on percolator. Plug percolator into an electric convenience outlet and the coffee percolates to flavor peak then percolator automatically shuts off.

### HOW TO CARE FOR YOUR AUTOMATIC COFFEE MAKER

Both bowls of the automatic vacuum type coffee maker are copper then nickel plated and finally chrome plated. Automatic percolators are chrome on solid brass. Both have a hard sparkling finish and are easy to keep clean. Never use steel wool or steel wool soap pads on outside of any automatic coffee maker. Disconnect and then wash with soap and water after each use but never immerse electric element in water. To clean thoroughly, occasionally use 1 tbsp. baking soda and 4



cups water and follow procedure for preparing coffee. Then rinse with clear water and dry. Stainless steel filters for the vacuum type are easily washed. Vacuum filter cloths may be removed, washed and kept in a glass of water when not in use. The basket spreader and pump of the automatic percolator may be cleaned with steel wool or steel wool soap pads.



## Blender Symphony



### What It Does

- Blends—cooked fruits and vegetables, beverages.
- Chops—raw or cooked fruits and vegetables, nuts.
- Liquefies—fruits and vegetables.
- Mixes—beverages, batters, desserts.
- Purees—cooked fruits and vegetables.
- Grates—bread.

### How To Operate

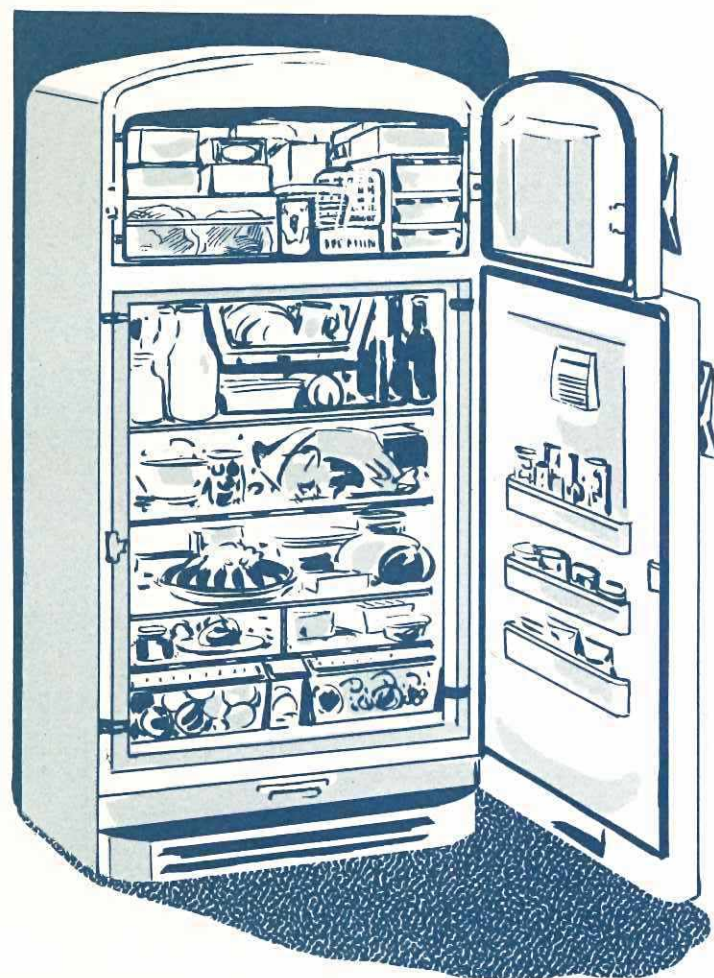
Place ingredients in glass container. Place container firmly on base. Cover. Run motor for 15-30 seconds until ingredients are combined. Never remove or replace glass container while motor is running.

### Care

Disconnect blender and wipe base with damp cloth. The base contains the motor and should never be immersed in water. The motor has sealed-in, lifetime bearing lubrication so oiling and greasing are unnecessary.

The glass container can be washed as you wash any glass utensil or it may be filled  $\frac{2}{3}$  full with warm water. Add 1 tbsp. soap powder or detergent and blend for a few seconds. If the blender has an assembly which comes apart, disassemble and wash.





## Refrigerator Rhythm

### Selection

Be sure you have sufficient storage space. Allow about 2 cubic feet for each person regularly served.

### Placing

In placing a new refrigerator in a kitchen, try to locate it with the door opening away from an adjacent work space and convenient to the sink and range.

### Storage

Fresh fruits and vegetables.

Store in the vegetable freshener or in a plastic bag.

### Meat and poultry.

Cover lightly with waxed or parchment paper or aluminum foil. Cooked meat should be stored tightly covered.

### Fish.

Wrap tightly or place in a tightly covered container.

### Eggs.

Store in special egg compartment of refrigerator or in a bowl.

### Ice Cream.

Remove from the package and put into an ice cube tray (if using a standard type refrigerator) and cover with waxed paper and turn control to a colder setting.

### Frozen Foods.

Store for a short period in the freezer compartment of the standard type refrigerator. This compartment is not intended for long term storage as is a low temperature refrigerator or a home freezer.

### Cleaning

It should be cleaned about once a week, and at the time when the refrigerator contains the least food. Remove food, wash refrigerator with a solution of 1 tbsp. baking soda to 2 qts. lukewarm water.

### Defrost

Follow manufacturer's directions.

### Economy

The cost of a refrigerator represents a long time investment and should be thought of on a basis of the service it gives every day. The operating costs are economical when refrigerators are used correctly.

Refrigerators do much more than keep foods cold. They guard the health of your family by keeping foods at a safe temperature.

## Fryer Fantasy

### What It Does

The electric deep fryer is an all-purpose appliance and may be used as an automatic roaster, casserole, chafing dish, saucepan and frying pan.



### How To Operate It

The fryer contains a thermostat which regulates the temperature from 175° F. to 375° F. The heat control prevents burning, food spoilage and oil loss. When the desired temperature is reached the pilot light goes out. During cooking time the unit operates intermittently to maintain temperature.

Three pints of cooking oil or three pounds of vegetable shortening may be used in the fryer. French frying a few slices of potato will clarify the cooking oil. Oil must be preheated as specified in the recipe before French frying.

### How To Clean

Never immerse fryer in water. After removing oil from fryer, wipe out remaining sediment. Use 1 tbsp. of soap flakes or detergent in the cooking well. Add 1 cup water and heat to 300° F. Wash, rinse and dry thoroughly. If necessary, a cleanser may be used on the inside. After cleansing, rinse and dry thoroughly. Outside of fryer may be wiped off with a damp cloth and dried thoroughly. No abrasive should be used on the outside.

## C.L.M. Lamp Harmony

### Selection

"C.L.M." means Certified Lamp Manufacturers and the best in lighting efficiency and performance.

The shade of a C.L.M. lamp is designed to direct the right amount of light to the right place, eliminating glare at the same time.

The reflector is the heart of the Certified Lamp and is scientifically designed so that one-third of the light is directed upward and two-thirds downward giving excellent light on your book or work surface.

Each type of Certified Lamp requires a certain size bulb. Be sure to use the correct wattage for your lamp.

### Care

Only a clean lamp will give the best lighting where good lighting is needed.

Lamp shades should be brushed regularly so that the proper amount of light can be directed through.

Bulbs and reflectors should be washed frequently in order to insure good lighting.

### Use

Follow directions in "Recipes of Good Lighting" for use of your new C.L.M. Lamp.





# Home Freezer Rhapsody



## Selection

The size and style of the freezer are the first things to be considered in buying a new home freezer. Sizes range from 2½ to 60 cubic feet. The most popular sizes are from 6 to 20 cubic feet. The size of the freezer you need depends on three things—the size of your family, the way you plan to use it and the floor space available. There are two styles available; the chest and upright. The upright type of freezer opens at the front and looks much like a refrigerator. Be sure to allow enough space for the door to open freely. The chest type opens at the top and can be used as extra work space for the homemaker since it is usually counter height.

## Care

Be sure to place the freezer in a location where air can circulate freely above and around the freezer. Freezers should be defrosted when the frost accumulates to approximately the thickness of a lead pencil. This will usually occur only once or twice a year. The best time to defrost is when there is a small amount of food in storage.

## Defrosting Directions

Turn current off. Remove food and place in cartons and wrap in newspaper. Place a baking sheet on shelf or bottom of freezer. Scrape excess frost off top and sides of box with a wide plastic scraper or a spatula. (Do not use a sharp instrument for it might damage the interior finish.) The interior should be washed with a solution of 2 tbsp. borax or baking soda to 1 qt. lukewarm water. Do not use soap or any harsh scouring agent. Dry thoroughly. Turn current on, return food to freezer, and close lid or door.

## Use

The temperature of the freezer should be maintained at 0° F. or lower for freezing. Foods should be frozen as quickly as possible to avoid rupture of cell walls that will cause food to collapse when thawed. Foods to be frozen should be placed directly against refrigerated floor and walls or on freezer shelf of cabinet. Follow directions of your freezer book regarding freezing quantity of food at a time. Plan to have a variety of foods in your freezer so that "menu planning" and "entertaining" can be a joy instead of a chore.



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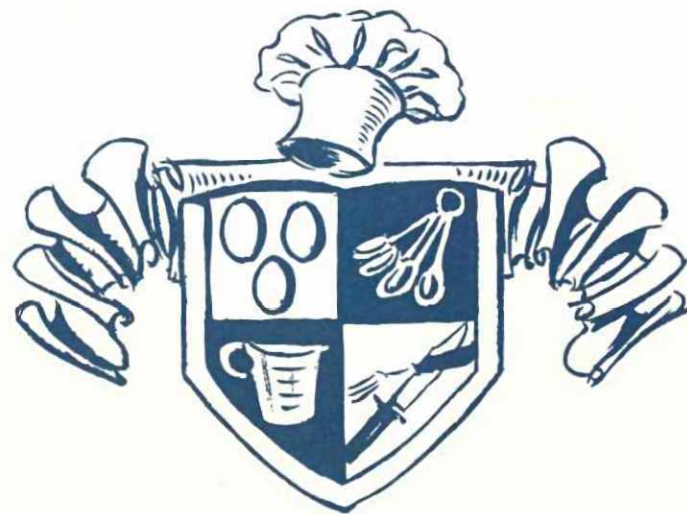


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*Home Economics Department*

PUBLIC SERVICE ELECTRIC AND GAS COMPANY